PREFACE.

THERE is no claſs of men to whoſe intereſt leſs regard has been paid than to Publicans; yet few, perhaps ſo much want, and ſo juſtly deſerve our kind attention. Beſides the claim founded on their ſervices and convenience, the health as well as the comfort of the great body of the people may be ſaid to depend upon the ſenſible conduct and wholeſome ſupplies of thoſe uſeful individuals. Let them be no longer expoſed to the avarice of the Brewer; to the fraudful arts of the Diſtiller; or to the Broker's ſwindling tricks and deep laid ſchemes of impoſition. This is the important object I have in view, and I hope the following work now ſo much enlarged will prove a valuable and unerring guide to the ignorant and unwary. It ſpeaks the language of truth, of long Obſervation and Experience. It leaves no point unexplained which publicans ought to know. Every word comes home to their feelings; to their daily concerns; and points out to them the beſt methods of ſecuring and increaſing the fair profits of their trade, with eaſe to themſelves, and with the higheſt ſatisfaction to their cuſtomers. A ſketch of the different heads, to which my inſtructions are reduced, may afford ſome idea of their utility and importance.

In the Firſt place I have entered into the dedetails of the cellar-buſineſs, and the proper management of beer, ale, amber, &c. ſo as to keep them in a ſtate of the utmoſt perfection,

and prevent the loſſes which may ariſe from the Publican's ignorance on the one part, or the intereſted practiſes of the Brewer on the other; particulatly ſince the late Riſe, which takes away from the Publican the former profits of his parlour-cuſtomers.

Secondly, I have laid down ſuch rules, and given ſuch plain receipts, for buying on the Quays foreign goods, as well by weight as by the Gallon, and alſo for preparing all kinds of compounds as will no longer leave the Publican at the mercy of the Diſtiller, but will cauſe a ſaving of at leaſt 25 per cent. monthly, beſides the advantage of having their liquor genuine, what he can recommend with confidence as being equally agreable to the taſte and to the health of every purchaſer. It is well known how the Diſtillers have taken the alarm at ſeing all their ſecrets divulged, and all their gainful deceptions laid open in the former Editions of this work. Some of their agents have been already tampering with me; but no bribe, which their wealth could enable them to offer, ſhould ever tempt me to ſuppreſs what I know to be of ſo much importance to ſociety at large.

Thirdly, the cleareſt inſtructions are given for making wines of various ſorts, to rival the produce of foreign countries in the fineneſs of the flavour, and to ſurpaſs them far in the cheering and wholeſome effect. I have alſo explained the beſt method of brewing ale and porter, ſo as to have the genuine infuſion of malt & hops; ſecure to Engliſhmen their favourite beverage, in the higheſt degree of excellence, pure and

unadulterated by poiſonous ingredients, the properties of which and the practice of the Brewer I have expoſed.

Fourthly, I have taken a view of ſuch laws as peculiarly relate to Publicans, Innkeepers, their Cuſtomers, &c. the nature of their licence, the regulation of the exciſe, and ſome other points of material import.

In the next place, a conciſe yet accurate account is given of the duties on all foreign & britiſh Wines and Spirits, as well as on malt liquors whether brewed for ſale, or for domeſtic uſe.

Fifthly, I have inſerted ſeveral tables, for weight as well as meaſure, by means of which, and without any other inſtruction, every man will be able to gauge his butts, pipes, and caſks, of all ſorts, with the greateſt exactneſs; and aſcertain in a moment the exact value of every gallon of beer and ſpirits undrawn in each, according to the preſent riſe, and thus be guarded againſt any loſs by real deficiency, or knaviſh impoſition. Of the ſimplicity and uſefulneſs of this table I cannot give a ſtronger proof, than the ſale of 8000 copies, at 1s.2d. each. ſince the year 1794 when I had it engraved, and 4000 of the Editions of this publication.

Laſtly, in order to omit nothing which may be of ſervice to the young adventurer, in the public-line, I have continued a juſt view of the horrid arts of brokers. I have traced them through their windings and deceptions. I have ſhewn them in all their naked deformity.

It would ill become me to make any remarks on the variety of the importance of the article,

here ſtated. They are obvious to common ſenſe. Not only the public, but the good houſewife and indeed the nation at large may be ſaid to be intereſted in a work ſo beneficial in its tendency, and ſo well adapted in its form, and cheapneſs of price, to every popular purpoſe.

As a further proof of my willingneſs to become ſerviceable to that uſeful body of men, *have I not at my own expence*, convened ſeveral meetings in December, 1799, and obtained Counſel's opinion on the ſubject, vide page 140---141. The deſign of theſe meetings was that Publicans as men who found themſelves oppreſſed, by a long cuſtom, ſo injurious to their own welfare, and ſo inſtrumental to the deſtruction of many hundred families, as is laid down by the ſeveral Fees, &c. paid by them, ſee p. 138. might ſeek for legal redreſs. But, to my mortification, every attendance proved uſeleſs; for as ſoon as they were informed by rumour, that the Brewers met, at the Crown and Anchor in conſequence of theſe meetings, *which was, on our behalf, only to petition Parliament*, every man preſent confeſſed himſelf not free from his Brewer, therefore dared not fix their name to the Petition, notwithſtanding their thorough confidence that parliament would ſet aſide ſuch cuſtom: but it is not too late: Publicans have a right to petition the Legiſlature, who as wiſe and good men will hear and determine with juſtice all complaints by petition that come before them.

Now Publicans have formed themſelves into a body, its to be hoped the ſociety will ſee the

propriety of the Petition, and for the benefit of their fellow ſuffererers, bring the matter before the Houſe. I ſhall at all times hereafter feel myſelf happy to give them any aid in my power for that purpoſe, and have the honor to ſubſcribe myſelf their much devoted humble ſervant To command

P. BOYLE,
An old Publican.

P. S. I have given plain Inſtructions for the uſe of Clarke, Dring & Co. and Mr. Quin's Hydrometers and Thermometers; and I have made ſome farther improvements in this Edition, which, I hope, will ſecure to it the continued encouragement of a liberal and diſcerning public.

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P. BOYLE's

PUBLICANS,

Diſtillers, and Spirit Dealers',

TRUE GUIDE, &c.

THE management of porter, after it is in the cellar, is ſuppoſed to be known to all Publicans: ſcarcely one in five ſtudies how to conduct himſelf in this particular, or has any idea of the ſeveral methods uſed to preſerve and alſo to fine their Beer, which it is the object of the following work to explain. It is alſo the general cry of Publicans, and Retailers of Spirits, that it is impoſſible for them to make their own compounds into different qualities, and unleſs they have a ſtill for the purpoſe, they cannot ſweeten or prepare their own compounds. Firſt, I will aſk them is it poſſible that raſpberry, uſquebaugh, or any other cordial, of an oily nature, can be run through the ſtill, and yet contain that ſubſtance of oil known in each, and every other quality? My anſwer is this, that the only ſtill uſed now in all the rectifying houſes in London, &c. after the ſpirit is a ſecond time run through, or rectified, is a glaſs or braſs peſtle and mortar. I know, by the means of this publication I ſhall create enemies, but as my ſole object is to inſtruct, and render ſervices to my fellow ſubjects, and in the following treatiſe I ſhall prove uſeful to 11075 Publicans, in and about this metropolis, I fear not the envy of about 73 *Gentlemen Diſtillers* (as

they call themſelves) now rolling in their carriages, by means of the wealth ariſing from this diſcovered ſecret, ſo long held from a body of men, who labour under ſo many difficulties, and pay ſo much for leave to exerciſe their own calling, I mean the licenced Publicans, and Retailers. I think it my duty, if poſſible, to remedy ſome part, by pointing out to them, in the following publication, the eaſieſt method of ſaving at leaſt one fourth of the ſum they now pay for their compounds to the trade, or at whatever price they may be hereafter; and I ſhall alſo prove, that, if they attend to the following directions, their goods will be better in quality, and have a finer flavor than what they purchaſe from the Diſtiller.

GENERAL RULE.

The Publican receives from the brewhouſe, we will ſuppoſe three, ſix, nine, or twelve butts at one time; if the quantity received be three butts, there are two mild and one ſtale; but if the beer is old, or brewed early in the ſeaſon, one butt of ſtale will do to draw off five or ſix mild. Now ſuppoſe the ſtore beer comes from different cellars, which is of different brewings, what they call the waſte cellar, it is not one time in ten that two butts are or will draw alike: whereas that cellar is made up of different brewings, and conſequently of different cellars, and as no two brewings will prove alike, either in flavor or colour, how can the Publican keep the beer to one palate for his cuſtomers; therefore I would always, if poſſible, recommend a ſtore cellar of a man's own, if there be not room for ſtarting in the houſe, and the Publican then can with ſafety ſay, my beer is all of one palate; and beſides, if in the houſe he ſaves 9d. per butt in putting down* and he

* This is a great hardſhip that a Publican is obliged by *cuſtom only, and not*

he will alſo, if ſtarted in his own cellar, get twenty-one butts for every twenty, or if not, he is only charged 34s. inſtead of 35s. per barrel; for all ſtarted beer is always charged to the cooper, by the Brewers, twenty-one to the ſcore, which is a ſaving of four per cent. upon his ſtock, being at leaſt 3s. per butt. *But unfortunately, ſince the erecting of large Vats, the poor Publicans are now deprived of this privilege; for what reaſon is beſt known to the Brewers.*

FOR FINING BEER.

Firſt, if you find the beer grey and ſtubborn, put your braſs cock in the full butt, and draw of three or four tap-tubs full before you put in your finings, and put it into your waſte butt, and then put in the ſame quantity of the former butt you have on tap, which you muſt ſtir round in the freſh butt, with the fining ſtick, before you put in the beer that you have juſt drawn, ſo as to keep the beer to mix well.

Then take one or more tap-tubs of the finings, well ſhaken or ſtired round, and fine the butt, as uſual; at the ſame time, after you have put in the ſecond beer, be ſure to work your beer gently round thirty or forty times, backwards and forwards, with the fining ſtick, and then leave your bung out ſix or eight hours; and whenever you fine down your porter, you muſt take care that the butt is not full, for if there be not room to work in the butt, the beer will not come down.

If this remedy will not throw off the greyneſs, or aſſiſt in the clearing the beer, you will take, if your beer

by law, to pay the Brewer's ſervant 1s. for each butt putting down, and 1s. for fining the ſame; the Butcher, Baker, or Diſtiller have the ſame right to charge the Publican as the Brewer. I am ſorry the Publicans did not come forward as they ought to do in their own right, and petition the Legiſlature, in December, 1799, when I called 3 meetings for that purpoſe, which with *Counſel's Opinion, printing Bills, in order to ſerve them, it coſt me* £15 0 0, and I have never received one Shilling to defray the Expence I was at, at that Time.

beer be tart, five or ſix quarts of the beer from the butt, and five or ſix quarts of the finings, and heat them, in a pan or pot, over a fire, until they are ſo hot as to be nearly upon the boil; when you have prepared your beer as before, put this hot beer and fining in, and ſtir them round well for five minutes; and by ſo doing it will aſſiſt you, as it puts your beer into a fermentation.

ANOTHER METHOD.

If your beer is ſtubborn and of bad taſte, and after you uſe the before mentioned method, you may take one handful of white houſe ſand, and half a handful of ſalt, mixed together, and when the beer is upon the move, after the fining is put in, add the ſand and ſalt to it, by degrees, and they will much help to remove the tartneſs, as well as help it down. Salt and ſand are good remedies againſt all hard or tart beer, in the common way of fining, as (all Publicans are inſtructed by their cooper). About two or three pounds of raw beef put into hard beer, or beer where there is a very low drought, will much aſſiſt to keep it mellow, as the beer feeds upon the beef. I have very often found, from burned oyſter ſhells pounded to powder, great benefit to my beer, as uſed in the ſame manner with the ſand and ſalt, to the quantity of a handful at a time. I found oatmeal to make ſlow dropt beer keep longer, to uſe it as before.

It would alſo be an eſſential ſervice to Publicans, to know how to make what the coopers call *Heading:* which is ſeldom allowed to be ſent in, being a compoſition of ſweet-wort, molaſſes, berries, and copperas boiled up together, and known by the name of colouring: but if your beer be pale, it is neceſſary to uſe the heading, which will aſſiſt the colouring, and cauſe a beautiful head. I would alſo wiſh

to

to guard Publicans againſt the uſe of copperas, to head their beer with, (which Brewhouſe-coopers generally recommend) if uſed, it changes the head to a brown or ruſty colour. As a ſubſtitute for copperas, I would recommend the ſalt of ſteel, which is by far better, and of a milder nature, as it is better rectified than the former; it keeps the head of the beer pure and white, and is leſs pernicious to the ſtomach. You may buy, at a chemiſt's a quarter of a pound of it for about 8d. which is enough for fifty or ſixty butts, and when the beer is juſt fined down, take of the above ſalt a ſmall quantity, reduced to a fine powder. When all is thus pounded, take as much as you can upon a ſhilling, put it into a quart pot, add a little porter to it, mix it and the porter well together, until it is diſſolved; put it into the beer, juſt fined down, and it will produce a fine white head. This muſt be done when the beer is upon the move, immediately after it is fined. If you think that quantity does not produce a good head, add a little more in your next fining down.

I have, with great ſucceſs, uſed fuller's earth, burned and pounded into powder, of which about two table ſpoonfuls to a butt, after it is fined down, renders great ſervice to clear the beer, but not for fining.

The aforeſaid receipts is not known but to few in the trade, and is worth any money, to thoſe who wiſh to make their beer pleaſing to their cuſtomers.

TO MAKE GOOD STALE BEER.

TO THOSE WHO HAVE NOT YET PURCHASED THE NEW ENGINE.

You muſt be always very careful to keep your tap-tubs clean, otherwiſe your ſtale beer will become ſour. In winter, let all your toaſted bread

be carefully collected, and put into the waſte as it will conduce to feed the beer. The ſhells of eggs thrown in, will preſerve the beer alive. Keep your waſte beer always well bunged down. When your butt is filled, and bunged down, throw upon the end of the veſſel two quarts of water, in which you ought to put about an inch thick of houſe ſand, all over the end of your butt, after it is bunged down, juſt before the water is put on. This butt in two months will be fit to draw, without any fining. An inch thick of houſe ſand, and about a quart of water, placed on the end of each butt of ſtarted beer, when freſh bunged down, will render great ſervice; but be always careful that your waſte butt is not too full, ſo as to prevent the beer, when bunged, from properly working, otherwiſe it will not come down ſo ſoon as perhaps you want it.

I have ſeen about one handful of pearl-aſhes boiled in three pints of water to two; and when cold, one pint put in, immediately after the finings, has an excellent effect, in keeping a good clear head to the pot, and aſſiſting to force the ſame.

The uſe of ſalt only, without the ſand, is of no ſervice; but if ſalt where diſolved in the finings, at the time of fining the beer, I think it would help much to ſharpen it.

Alſo, about the ſize of an egg of chalk, in a lump, put into the butt, after the fining, is of great ſervice.

THE MANAGEMENT OF ALE.

Ale is frequently rendered unfit for uſe, by being ſour, tart, flat, or brackiſh. If ſour, pull out the bung of your half hogſhead or caſk, and throw into it two handfuls of oatmeal, which ought to be ſtirred gently round with a handful of freſh hops. Leave out your bung for three or four days, and then ſtop

it

it well down, and in about three weeks the ale will be fit to draw. You muſt take care that your oatmeal is freſh, and that the quantity of meal be in proportion to the ſize of the caſk, viz. one quart for a 36 gallon caſk, and ſo on in proportion.

If tart or ſour, a ſmall lump of chalk, the ſize of an egg, and ſome chalk in powder, will bring round the ſaid ale, in three weeks: add the ſize of an egg of hops, made up in a ball, to the above. If your caſk of ale proves flat, you muſt take ſix quarts of ale, and about three or four ounces of hops, and boil them for twenty minutes; put this hot maſh into your half hogſhead, ſtir it round as you would finings, and in about ten weeks it will be fit to draw. When you bottle flat ale, take about a tea ſpoonful of brown ſugar to each bottle, and your ale will ſoon come round in the bottle.

HOW TO MANAGE SPIRITS, &c.

As a perſon in the retail line, ought to know the heat and cold, and alſo the ſtrength of his ſpirits, to prevent impoſition, I ſhall, in the courſe of my treatiſe, lay down, for this purpoſe, the nature of Clarke and Quim's Hydrometer and Thermometer, with the mode of uſing them, in the plaineſt and ſhorteſt method. The following receipts have taken me nearly five years, beſides my own knowledge of the Buſineſs, for many years, in collecting materials from ſome of the moſt expert men, and beſt houſes in London; whoſe diſtilling ſervants I employed to aſſiſt me in the following work; and as it is but very ſeldom that any retailer will have cauſe to ſweeten, or make more than twenty gallons, at one time, of compounds, (gin only excepted) I will commence with that number, and then come down to two gallons only; the retailer, therefore, by adding or diminiſhing the quantity of ingredients, in proportion

proportion, according to the quantity of ſpirits which are to be uſed, may proceed by the following direction, given in each article.

RUM.

Rum being a ſpirit deſervedly in great eſtimation, I ſhall make it the leading article, and I hope the following inſtructions will be ſufficient for the reader in the choice of it.

Rum, in its original ſtate, when drawn from the ſtill, according to the quality of the ſaccharine dregs it is made from, (the ſugar cane) is of a ſtrong or mild flavor, and of a more or leſs oily nature; in colour and tranſparency equal to the fineſt ſpring-water, and the ſtrength of ſpirits of wine; but that ſtrength decreaſing with the time of working the ſtill, and the diſtillation being mixed, and becoming one body, eaſily accounts for the various ſtrengths we receive it at on the quays.

There are various ſorts imported, which are made in the *Grenades*, and the *Leeward Iſlands*; namely, *Barbadoes*, *Antigua*, *Dominique*, *Montſerat*, *Nevis*, *St. Kitt's*, &c. but that from JAMAICA is the beſt, its conſumption greater, and its flavor ſuperior to all the others.

The caſks it is brought to this country in, give it that colour we ſee it of, and among 100 puncheons it will rarely be found that five are of the ſame hue, except they ſhould be of one mark; that is, the ſame diſtillation, which may be owing to the newneſs of the puncheons, and ſome being fired inſide more than others.

The merchants abroad conſign it to the importers here, who, on it's arrival in the river, take ſamples, which are thoſe expoſed for ſale in ſmall phials with a label on each, ſpecifying the mark and number of the caſk it is taken from.

They

They are landed at the Cuſtom Houſe, and theſe, only, are what may be termed genuine, and this is the time, only, you may purchaſe them to your advantage.

After making the above purchaſe, you have 12 months credit for Duty, by what they call puting them in bond, that is giving ſecurity that you take them away in that time, and pay the Duty per gallon; the Duty was laid on, viz.

Per Gallon, by a Duty of

				s.	*d.*		
Old Duty	27	of George third		3	7		
New do. -	31	- ditto	-		8		
Additional do.	34	- ditto	-		8	*s.*	*d.*
Further do. -	35	- ditto	-		8	6	0
Cuſtoms, additional		- - - - -			5		

And for every Gallon over-proof.

				s.	*d.*		
Old Duty	27	of George third		6	8		
New do, -	31	- ditto	-	1	4		
Additional do.	34	- ditto	-	1	4	*s.*	*d.*
Further do.	35	- ditto	-	1	4	11	1
Cuſtoms, additional		- - - - -			5		

In ſelecting your rums, be careful they do not contain any bad flavor, as ſtill burnt, ſmoaky, woody, oily, &c. many have been injured in their trade by the purchaſe of ſuch ſorts, therefore avoid them. That which ſeems moſt likely to ſucceed, is a clean ſpirit, ſomewhat inclined to an acid: to give them a fair trial, in a large glaſs wherein is ſome warm water, without ſugar, mix a little of your rum; this opens the flavor, and will aſſiſt your judgement.

The more over-proof you are charged (if juſt) the better, as it produces as many gallons of rum as there are gallons charged; and for which you pay only

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Further do. -	35	- ditto -		8		
Cuſtoms, additional		- - - -		5		

And for every Gallon over-proof.

			s.	d.	s.	d.
Old Duty	27	of George third	6	8	11	1
New do, -	31	- ditto -	1	4		
Additional do.	34	- ditto -	1	4		
Further do.	35	- ditto -	1	4		
Cuſtoms, additional		- - - -		5		

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The more over-proof you are charged (if juſt) the better, as it produces as many gallons of rum as there are gallons charged; and for which you pay only

only the exciſe, that is 5s. 7d.—here is therefore, a ſaving of 6s. 6d. per gallon.

At the time of landing, all caſks are gauged, or ullaged, to the importer; and as it is next to impoſſible to gauge ſo cloſe ullaged caſks as to come equal with meaſure, there is moſtly a gain thereby, of two and ſometimes four gallons: for the ſame reaſon, there is an advantage on the ullage, perhaps two gallons or more; the diſtillers are perfectly acquainted with this, and never buy any but ullages, and their dealings are conſiderable; the importers dare not diſoblige them, and generally buy the neweſt rums they can get, which ſuits their purpoſe beſt for mixing with molaſſes or malt ſpirit. The importer knowing this will endeavour to ſecure the better half, by filling up your puncheon from another caſk;——it is then charged to you at the gauge, you are deprived of the benefit of the ullage, and ſuſtain a loſs of 2 gallons; which, in the purchaſe of 50 puncheons, is conſiderable, being a puncheon profit.

If it ſhould be charged over-proof, as probably it may, (having recommended the buying ſtrong rum) and you ſhould have occaſion to reduce the over-proof, it muſt be done in preſence of the officer, by putting into your vat the ſame quantity of aqua, as the number of gallons charged; after which it ſhould bear 1 to 5, that ſtrength being common, where there is no charge of over-proof made.

Suppoſing you are about to give for a puncheon 14s. 6d. that bears 1 to 5; multiply the price by the ſtrength, and multiply by 6; becauſe 1 of aqua and 5 of rum, make together 6 gallons.

The bonding of rums comes next under conſideration, and is an indulgence granted by government, for the convenience of trade.

If, therefore, it ſhould not be convenient to lay out ſo large

large a ſum as the whole purchaſe amounts to, by giving bond for the payment of the exciſe, you will be allowed the privilege of depoſiting your rum in a warehouſe, near the Cuſtom-Houſe, (this warehouſe, or vault you muſt hire yourſelf, and pay the rent of; (it being for your own convenience, and not that of government) one key of which will be in your poſſeſſion, and the other in that of the exciſe officer, who, on proper application will attend, on any buſineſs you may have to tranſact, at the ſaid warehouſe, from which a puncheon or more may be cleared any day, except ſundays and holidays, on previouſly paying the duty, the form of which he will, if deſired, acquaint you with.

On giving bond, to the commiſſioners, for the amount of the duty, you will have credit given for 12 months, by which time the bond muſt be diſcharged, or the rums forfeited.

Here is a remedy at once, from which are derived the following advantages.

The dealer may always be in poſſeſſion of old rum---the intereſt of money on the duty will be ſaved---and beſides the credit of having a ſtock at the keys; if the markets ſhould alter in your favor the gain is obvious.

BRANDY.

Of this there are many ſorts, the produce of ſeveral countries on the continent; as *Spain*, *Portugal*, *Italy*, *&c.* but the beſt, it is univerſally acknowledged, is the *French*; which is made at *Bourdeaux*, *Bayonne*, *Blois*, *Anjou*, *Poictou*, *Coniac*, and the Iſland *Rhea*, on the river *Charante*; it is alſo brought to and ſold at *Nantz*, *Province*, *Languedoc*, *Rochelle*, *&c.* and of theſe different places, that

that which excels, and is in moſt eſteem, for its flavor and purity, is *Coniac*; from whence, in time of peace, it is ſent to *Dunkirk*; but during war to ſome neutral port, as are all French brandies for the Engliſh Market, which muſt be ſmugled.

It is the produce of the grape, yearly manufactured in this country, and when running from the ſtill, in colour and tranſparency it reſembles rock-water, and the whole diſtillation, incorporated, it may be ſuppoſed to bear 2 to 5. It is ſold of various ſtrengths, (according to each diſtiller's method) as 2 to 5---3 to 8---2 to 7---1 to 4---1 to 5---and 1 to 7; and bought up by perſons called factors or correſpondents, employed by the importers, for that purpoſe; who land them at ſome convenient port, as *Oſtend*, *Fluſhing*, *Rotterdam*, *&c.* where they are properly adjuſted; that is, mixed, coloured, ſweetened, and made up, ſo as to eſcape a charge of over-proof at our Cuſtom-houſe.

The duties payable at importation are cuſtoms 8¼d exciſe 6s. and 9d. duty, together 7s. 5¼d. but if over-proof, it is 13s. per gallon; the ſtrength we receive them at is ſometimes 2 to 9, but in general 1 to 5. From motives of policy, and alſo not being the produce of our colonies, brandy is never bonded.

The clandeſtine trade carried on in this article is beyond conception; but the ſpirit is very inferior to that fairly imported, both in ſtrength and flavor, and the retailer liable to impoſition, as will be ſhewn hereafter, by the following pages.

In the purchaſe of brandy on the quays, the ſame rule muſt be obſerved as with rum; and with reſpect to its adulteration it is alſo ſimilar, but more profitable, as will be ſhewn under the head *Diſtillery*.

Without any ſupernatural aſſiſtance, this myſtery I ſhall endeavour to unravel, in as plain and conciſe a manner as poſible.

The

The puncheon, as before obſerved, contains 120 gallons; the ſtrength bearing 1 to 5, that is, one gallon of aqua to every 5 gallons of rum, to make it (as called by the trade) merchantable proof, and is reduced as under.

Puncheon contains - - - -	120 galls.
To reduce to merchantable proof, add	
aqua - - - -	24 ditto
	144

To find the ſtated expence after this alteration, proceed as before ſhewn.

Caſk of Rum coſt 9s. per gall.

5

Divide by 6) 45

Stands in 7 6

The practice, by Importers and Dealers, of making up their goods at home, is of great injury to innkeepers and publicans, who are thereby deprived of their profit. It is encouraged by certain importers, and men of ſome conſequence. The diabolical art continues alſo to be exerciſed in the diſtillery, with great ſucceſs, in mixing Britiſh with foreign goods, not only on rum and brandy, but all other ſpirits; and to which ſome gentlemen in that trade are indebted for the ſplendor of their equipage, as well as the erection of their country manſions--but more of them in their proper place.

By what has been related, I do not mean to inſinuate that rum reduced with water is pernicious; it may be very good if the aqua is pure, being firſt boiled, and left to cool before uſed, but cannot be genuine, nor ought it to be tolerated in trade, (the uſe of water) except for drams, there it is evidently neceſſary, becauſe great ſtrength could not be afforded, and it would likewiſe be deſtructive to the conſtitution, that by mixtures and noſtrums is too much injured already.

Proceeding in rotation, my next object is the diſtillery; but that being a term too general, in which is compriſed the whole art and myſtery of the buſineſs, (a ſubject not conſiſtent with the preſent plan) I ſhall confine my remarks to the rectifying houſe.

Diſtillers and Dealers in brandy and rum, have already a very ſuſpicious character, both in town and country; and not without juſt reaſon, as will preſently appear.

To PREPARE & SWEETEN BRITISH GIN.

Get from your diſtiller an empty puncheon or caſk, which will contain about one hundred and thirty-three gallons; then take a caſk of clear rectified ſpirits, one hundred and twenty gallons, one in five under proof, which is the uſual ſtrength Rectifiers ſell their goods at; put the hundred and twenty gallons of ſpirits into your empty caſk.

Then take a quarter of an ounce of the oil of vitriol, half an ounce of the oil of almonds, one quarter of an ounce of the oil of turpentine, one ounce of the oil of Juniper berries, get half a pint of the ſpirits of wine and half a pound of lump ſugar. Beat or rub the above in a mortar, until the whole is well incorporated; add another half pint of the ſpirits of wine to the mortar. When well rubbed together, have ready prepared half a gallon of lime water, and one gallon of roſe water; mix the whole in either a pail or caſk, with a ſtick, till every particle ſhall be diſſolved; then add to the foregoing thirty-five pounds of ſugar diſſolved in about nine gallons of clear rain or Thames water, or water that has been boiled; mix the whole well together, and ſtir them carefully with a ſtick, in the hundred and thirty-three gallon caſk.

To force down the ſame, take and boil eight ounces of allum in three quarts of water, for three quarters

quarters of an hour. Take it from the fire, and diſſolve by degrees, ſix or ſeven ounces of ſalt of tartar. When the ſame is milk warm, put it into your gin, and ſtir it well together, as before, for five minutes, the ſame as you would a butt of beer newly fined. Let your caſk ſtand as you mean to draw it. At every time you propoſe to ſweeten again, that caſk muſt be well waſhed out; and take great care never to ſhake your caſk all the while it is drawing.

FOR TWENTY GALLONS OF GIN.

Seventeen gallons of ſpirits one to five under proof. Take one penny weight and three quarters of the oil of vitriol, one penny weight and three quarters of the oil of almonds, half a penny-weight of the oil of turpentine, two penny weights of the oil of juniper berries, mixed with lump ſugar and ſpirits of wine, as before; add to it one pint of lime-water, and one pint of roſe-water; uſe the whole. After you diſſolve five pounds of lump ſugar, in two gallons and a half of water that was boiled, as before directed, fine it down with the proportioned quantity of allum and ſalt of tartar.

It is noticed that a handful of borage will give if ſteeped in the 130 gallon caſk of gin, when firſt prepared, a fine flavor.

To make lime water, you will take two pounds of unſlacked lime, put it into a pail; take about one pint of water, which will deſſolve the lime. When it is diſſolved, add one gallon of water to it, and, ſtir up the lime; when it is cold and well ſettled, it is then fit for uſe.

TO MAKE FINE GIN BITTERS.

Steep for ten days, in thirteen gallons of fine ſpirits, one to five under proof, half an ounce of coriander ſeeds, half an ounce of almond cake, two ounces of virgin ſnake root; then after the above

is ſteeped and taken out, take and pound it in your mortar, adding to it a quarter of an ounce of the oil of orange, a quarter of an ounce of the oil of caraway a quarter of an ounce of the oil of wormwood, with a ſmall quantity of ſpirits, until it all becomes an oil; put to the above three gallons of ſpirits, with thirteen quarts of water that did boil, and it will produce fourteen gallons and two quarts ſuperior in quality to any generally ſold.

TO MAKE TWENTY GALLONS OF PEPPERMINT.

Put fifteen penny weights of oil of peppermint, and a quarter of a pound of lump ſugar into a mortar: rub the ſame well, but ſo as not to be paſty; then add a little ſpirits of wine, by degrees, untill you put to the ſame about one pint, ſo as the ſugar, wine and oil, are ſo well mixed, that there is no appearance of oil left. Take twelve pounds and a half of lump ſugar, diſſolved in about two gallon; of pure rain or ſoft water, or water that has boiled, which water I would always recommend in every ſtage, as there is but little ſediment ever left in your goods.

Then take your oil, wine and ſugar, ſo beaten; as before mentioned, well mix them in fourteen gallons and a half of ſpirits, one in five under proof and add to the ſame, two gallons of water, which will nearly fill up your caſk, always leaving room for the ſpirit to work itſelf. In uſing the water to the ſugar, take care it is only milk warm, as in that heat it diſſolve beſt, and will not damage either the oil or ſugar.

TO MAKE TWO GALLONS OF PEPPERMINT.

Two penny weights of the oil of pepperment, one ounce of ſugar, one half gill of ſpirits of wine, uſed as above, with a pound and a half of ſugar, and two quarts

quarts and a pint of water. To one gallon, one quart of ſpirits, as above; to fine down the ſame.

For twenty gallons, one ounce of allum, half an ounce of ſalt of tartar, in about five pints of water put in warm, and ſtired round well.

To make 20 GALLONS *of* ANNISEED.

Take one ounce and a half of the oil of anniſeed mixed with ſugar, as before in a mortar untill they are well incorporated; and ſix pounds of loaf ſugar diſſolved in five gallons of water, mixed with thirteen gallons of ſpirits, one in five under proof. Fine down the ſame with two ounces of allum, boiled in about two quarts of water; always leave room in your caſk for your fining. I would recommend ſugar-candy, diſſolved in water, to ſweeten, inſtead of ſugar, as its flavor is finer, and more oily.

FOR TWO GALLONS OF ANNISEED.

Take four penny weights of the oil of anniſeed, one pound of lump ſugar; uſe the oil and ſugar, as above; take one gallon and a quart of ſpirits as before, put in your fining, as before directed, and fill it up with water; ſtir the ſame well.

All your caſks uſed for preparing the ſundry goods ought to have a cork put into the bulge or lower end, the ſame as a butt of beer, as it is not liable to be diſturbed by ſhaking the caſk; for if ever ſhook, it is apt not to fine itſelf again without hurting the goods.

To fine two gallons, take two penny weights of allum, and ſo on in proportion. Milk mixed in a little water will fine down peppermint, anniſeed, and gin; that is one quart to twenty gallons, and ſo in proportion pearl aſhes are alſo uſeful to make a good head.

To make FINE CARRAWAY, for 2 Gallons.

Take two ounces of caſſia and two of carraway ſeeds, pound them well, and ſteep them for four or

five days in a pint of proof ſpirits, then ſtrain the ſpirits well off, and waſh the ſeeds with a little clean ſpirits; then take four penny weights of the oil of carraway, diſſolve in it a lump of white ſugar, as before directed; add your ſugar, oil and ſteeped ſpirits to one gallon and one quart of ſpirits under proof, 1 in 5, nearly filled up with water that has boiled fine it down with about half a tea ſpoonful of allum put in about one hour after it is prepared.

Take always great care in mixing your ſpirits, liquor and the ingredients, that you ſhake or ſtir them well together with a ſtick.

Liquor is a name uſed in all rectifying houſes for water, whether boiled or not.

TO MAKE TWO GALLONS OF CITRON.

Take eight pounds of figs, ſteep them ten days in thee quarts of ſpirits. When you are for making-up the citron, take two penny weights of the oil of orange, and five penny weights of the eſſence of lemons, rub them in the mortar, the ſame as for pepermint, and then draw off your ſpirits from your figs; add two pounds of loaf ſugar, diſſolved in one quart of water, to one gallon one quart of ſpirits; fill up your caſk nearly with water, fine it down with allum, as before directed.

If you think proper to colour the ſame, take ſome boiled ſpinage, put this in a clean linen cloth, and preſs out the juice with your hand, until you make the ſpirits a pale green. If the retailer thinks proper to make more than the before-mentioned number of gallons, he muſt add in proportion his ingredients to the number of gallons he intends to make.

FOR TWO GALLONS OF LOVEAGE.

Take two pounds of lump ſugar diſſolved in a quart of water; take one pound of celery cut ſmall

ſteeped

ſteeped in a pint of ſpirits of wine, as before directed; about ſix drops of the oil of carraway, done up in your mortar, mix it as before, and nearly fill your caſk with water.

You muſt fine down your loveage with allum only, as is directed in receipt of peppermint.

To colour your loveage to a pale brown. This is done by mixing a little brown ſugar burned, with a little of the ſpirit, and put it in with the finings, and you may, by ſo doing, bring it to what colour you pleaſe. Your water muſt be boiled.

TO MAKE USQUEBAUGH, Or, IRISH AQUA VITÆ.

Sold there at 18s *per quart.*

Take two gallons of ſtrong ſpirits, clear rectified, put them into an earthen veſſel; put thereto a quart of canary ſack, two pounds of raiſins well ſtoned, but not waſhed; two ounces of dates well ſtoned, and the white ſkins thereof pulled out; two ounces of cinnamon groſsly bruiſed; four good nutmegs bruiſed; an ounce of the beſt Engliſh liquorice, ſliced and bruiſed; ſix penny-weights of mace, thirteen penny-weights of the kernels of apricots, ſix penny-weights of cloves, twelve penny-weights of coriander ſeeds, ten penny-weights of ginger, 1 pound of raiſins, and 1 pound of dates.

Bruiſe the mace, cloves, kernels, cinnamon, and coriander in your mortar; ſteep them ſixteen days in one quart of ſtrong ſpirits; then ſtew your raiſins, and take your liquorice ſtewed, and boil the raiſins and liquorice in three quarts of water, until it is reduced to a quart; then draw off your water through a cloth: draw off your ſpirits, clean ſqueezed, and put one quart more of water in which you have diſſolved three pounds of fine lump ſugar; mix them well, and add them to the ſpirits, as above; you muſt not fine them down; but to make

it

it yellow you will take ſaffron in a ſmall cloth ſteeped in ſpirits, and ſqueeze it in, to what height of colour you pleaſe, If it is to be green you muſt boil ſome tanſey or ſpinnge, and preſs the juice into the ſpirits as befoie.

This liquor is commonly uſed in ſurfeits, being a good ſtomack cordial, and is the greateſt ſecret in the trade in Ireland: and I only laſt December received it from medical officers there.

TO MAKE QUEENS CORDIAL.

One gallon of peppermint and half a gallon of carraway, with a little coriander ſeed ſteeped in the above for twelve days.

TO MAKE RATAFIA.

Quantity of two Gallons.

Take one ounce and a half of peach and apricot kernels, five ounces of bitter almonds, add four grains of ambergris, rub them with about two ounces of lump ſugar in a mortar, add about half a pint of ſpirits of wine, and one gallon of ſpirits, one in five under proof, and, when diſſolved, two pounds of good Liſbon ſugar, and fill up your caſk with water.

‡‖‡ Some Diſtillers uſe for their kernels, as a ſubſtitute, about two handfuls of the ſprigs or tops of black thorn ſins, cut and ſteeped in the ſpirits, for two or three weeks; they muſt be cut as the leaf buds, which is in the months of March, April, and May. This the quantity for two gallons.

FOR TWO GALLONS OF CORIANDER.

One gallon and one pint of ſpirits, two pound and a half of coriander ſeed, four drops of the oil of carraway, brown ſugar; fine it down the ſame way as carraway water and citron; bruiſe them in a mortar, ſteep them in ſpirits, one in five, for ſixteen days and ſtir it three times a day; uſe all brown ſugar; kill your oil as you would in geneva.

AN APPROVED METHOD OF MAKING MILK PUNCH.

For five Gallons.

Two gallons of ſpirits, otherwiſe brandy or rum, 1 in 5 underproof, 2 gallons of water, 1 pint of orange juice, one quart of lemon ditto, three pounds and a half of loaf ſugar; fill it up with ſkimmed milk, and when fine, bottle it off, putting a piece of ſugar-candy in each bottle.

RUE BRANDY.

To every 9 gallons of brandy, 1 in 5 underproof, put one pound of rue, two pounds of ſugar, one quarter of an ounce of the oil of vitriol, and nearly fill it up with water, and the ſame for every greater or leſſer proportion.

RUE GIN.

Is the ſame as brandy, only uſe gin at one in five inſtead of brandy.

SPIRITS OF RUE.

Is the ſame, except uſing ſpirits at one to five, inſtead of one in five, either to make brandy or gin.

CHERRY BRANDY, Either BRITISH Or FOREIGN.

Is made by picking the ſmall black cherries clean from the ſtalk, putting them in a cask, and adding as much ſpirits, one in five, as will cover them. In ſix weeks you may begin to draw off, or to bottle it, as you may want the goods, and if you find the colour too high, add ſome more ſpirits; and be careful to every twenty gallons you draw off, to put three gallons of water, and one pound of Liſbon ſugar.

To make FOREIGN, Or BRITISH CHERRY BRANDY to be of a fine flavor.

Bruiſe eight pounds of cherries in a mortar, put them and one gallon of the beſt brandy in a ſtone bottle, well ſtopped for ten weeks, ſtrain off your brandy

brandy well, and ſweeten with ſugar. All brandies, in order that they ſhould taſte of the kernels, ſhould have ſome part of the cherries bruiſed in a mortar.

Morel cherries, managed in this manner, with foreign make a fine rich cordial.

TANSEY BRANDY.

To every ſix gallons of common brandy, one in five, you muſt preſs one pound of Tanſey, which has boiling water poured upon it; to make it yeild its colour and flavour, add two pounds of ſugar to every ten gallons of goods.

Tanſey gin is the ſame, but britiſh ſpirits is uſed inſtead of brandy.

To make RATAFIA BRANDY.

To every gallon of brandy put a quart and a pint of the beſt orange flower water, and a quart of good French white wine; you muſt alſo take care your brandy is fine and good. If to make foreign, to make ten gallons of brandy, you muſt likewiſe put an hundred apricot ſtones, and a pound and a half of white ſugar-candy; juſt crack the ſtones and put an hundred apricot ſtones, and a pound and a half of white ſugar candy; juſt crack the ſtones and put them in, ſhells and all, into a large ſtone bottle, cloſe ſtopt and ſealed down; let it ſtand in the ſun for ſix weeks; take it in every night, in the wet weather, and ſhake it when you take it in, or ſet it out; after this is done, you muſt let it ſtand to ſettle, and rack it off when fine.

ORANGE BRANDY,

Two gallons and one quart.

Put into a caſk three quarts of brandy, or if it be Britiſh brandy, it muſt be under proof ſpirits, with the rind of fourteen Seville oranges, ſteep them for fourteen days in a ſtone bottle or caſk cloſe ſtopt, then boil three quarts of ſpring water with two pounds of lump ſugar, for near one hour, upon a

ſlow fire, fine down your ſugar and water with the white of two eggs; ſtrain the water into a clean pot and boil it near half an hour. When the ſugar and water is cold, ſtrain your brandy into the ſyrup, and in five or ſix days it is fit for uſe.

Another for LEMON BRANDY.

Mix three quarts of water with one gallon of brandy or ſpirits, as before. If to make Britiſh, take thirty lemons, three pounds and a half of lump ſugar, and two pints of milk: pare the rind off the lemons very thin, ſteep them in your brandy or ſpirits three days, ſqueeze the lemons upon the ſugar, then add your water to it mix all your ſugar, water, milk, and lemon-juice, with your brandy, let it again ſtand 3 days, and then ſtrain it off for uſe.

To make Six Gallons of RASPBERRY BRANDY.

Diſſolve in three quarts of water that has boiled, four pounds of lump ſugar, add the ſame to four gallons of brandy, or ſpirits under proof, as before deſcribed, and five gallons of raſpberries; infuſe them for eleven days, cloſe bunged down, ſtrain them off the liquor, and in about ten days it is fit for uſe, as it fines itſelf. Add a little cherry brandy, if it wants more colour, and ſome currant wine, mixed in equal quantities.

To make Twenty Gallons of SHRUB.

Take fourteen gallons of rum, ſix quarts of lemon juice, ſix quarts of Seville orange juice, one gallon of orange-wine, fifteen pounds of loaf ſugar, diſſolved in four gallons and a half of water, with half an ounce of the eſſence of lemon, and all together in your caſk, and let it ſtand till fine.

For Two Gallons and a half of RUM SHRUB.

One gallon two quarts of rum, one quart of lemon-juice, one pint of Seville orange-juice, one pint of orange wine, and two pounds of ſugar; uſe as above, and fill it up with water.

TO

To make CAPILLAIRE.

Take fourteen pounds of lump ſugar, three pounds of Liſbon coarſe ſugar, and ſix eggs, well beat up; put theſe into three gallons of water to diſſolve; boil the ſame, and ſkim it four or five times; add one pint of orange flower water, ſtrain it through a bag, and bottle it; put about two penny-weights of the eſſence of lemon to three gallons, which will flavor punch, &c.

For two Gallons of NECTAR.

Take 3 ounces of kernels of apricots, in 1 pint of full proof ſpirits, two pounds of Liſbon ſugar, one gallon of ſpirits, one in five, and three glaſſes of roſe-water; nearly fill it up with water, and let it ſtand to fine, colour a fine brown, with burnt ſugar.

For two Gallons and a half of Nassau Brandy.

Take two gallons of Britiſh brandy, one in five, one pound and a half of Liſbon ſugar, ſix ounces and a half of prunes, four ounces of cellery, three ounces of kernels, two ounces of orange peel, a tea-ſpoonful of eſſence of lemon, two glaſſes of roſe-water, and fill up your two and a half gallon cask with water.

To make a Cordial ORANGE WATER.

Take three quarts of good ſpirits and the rinds, of a dozen and a half of oranges, pare them very thin, that none of the white go in, let them ſteep in the brandy ſix days and nights cloſe ſtopped; then take five pints of fair water, and a pound and a half of double refined ſugar; boil this ſyrup half an hour, and skim it as it riſes; then ſtrain it through a jelly bag, and let it ſtand till cold: then mix it with ſpirits which muſt be firſt poured from the peels and ſettled, and keep it for uſe. *(This you may do with lemons, which is a pleaſanter Cordial.*

For a fine Cordial of BLACK CHERRY, fine for the Stomach.

Take two quarts of ſtrong claret, and four pounds of black cherries, full ripe, ſteep them and put them to the wine, with one handful of Angelica, one handful of balm, and as much cardius, half as much mint, and as many roſemary flowers as you can hold in both your hands, three handfuls of clove July flowers, two ounces of cinnamon cut ſmall, one ounce of nutmegs; put all theſe into a deep pot, let them be well ſtirred together, then cover it ſo cloſe that no air can get in, let it ſtand ſeven days, after which you muſt alſo paſte cloſe: & draw off as much as will ſweeten it with ſugar candy to your taſte. It is good in any melancholy, or for the vapours.

The DOCTOR,

Which is a Term given to a Receipt.

To give what is called a falſe proof, or make low goods ſtand a better bead or head than they would in their natural ſtate.

I ſhall deſcribe two kinds of the Doctor, which I know to have been uſed, and will leave the reader to judge of its good or bad qualities.

The firſt is pearl-aſhes, a quarter of a pound; pot-aſhes, do. ſoap-boilers' lye-water, three quarts; one ounce of the oil of vitriol; one pint of the oil of almonds; and lime-water, one gallon.

Of this receipt is put a ſufficient quantity to raiſe the low goods, ſo as to carry a good head or bead.

The ſecond is, oil of vitriol, and oil of almonds, of each a like quantity, and uſed in the ſame manner as the former; for two gallons of ſpirits, two penny-worth of the oil of almonds, two penny-worth of the oil of vitriol, beat up in a tea cup, or mixed well together, with a ſmall portion of ſugar, will raiſe the bead; but it muſt be left to ſtand for two days before it is fit to draw.

To improve one Hogſhead of CYDER, and make perfectly fine, if troubled, or bad.

When it is firſt laid in, put into a hogſhead, if it wants a colour, ſix ounces of brimſtone in the ſtone to colour it; put a gallon of good French brandy, highly tinctured with cochineal; beat one pound of allum, and three pounds of ſugar-candy fine, and put it in; then you ſtop it up ſix months; when it is fine, bottle it. This great ſecret is ſucceſsfully practiſed by the Herefordſhire artiſt.

For TWO GALLONS OF CLOVE.

Clove water muſt be coloured with archill, put in a bag, and preſſed between your hands in the ſpirits, till it is of a deep red, and it muſt fine itſelf.

To make white clove water leave out the elder juice and archill, and fine it down as peppermint, a quarter of a pound of clove-pepper, one pint of elder-juice, one pound of loaf-ſugar, five quarts of ſpirits, one penny-weight five grains of oil of cloves, water a ſufficient quantity. Uſe your ingredients in the mortar as before directed.

To improve the flavor of WINE BRANDY.

A quarter of an ounce of Engliſh ſaffron, and half an ounce of mace, ſteeped in a pint of brandy for ten days, ſhaking it once or twice a day; then ſtrain it through a linen cloth, and add one ounce of terra japonica finely powdered, and three ounces of ſpirits of ſweet nitre; put it to ten gallons of brandy, adding at the ſame time 10 pounds of prunes bruiſed.

WINE BITTERS.

One gallon of ſpirits, twenty dried orange peels, one ounce of carraway, two ounces of gentian root, and three drachms of virginia ſnake root. Infuſe the above ten days, and colour high with burnt ſugar.

Directions

Directions for Purchaſers of a Tun of fine GIN.

If you think not proper to ſweeten it according to the former directions, apply to your diſtiller, deſiring him to make you a tun of fine gin, hydrometer proof, free from deception; if he refuſes, there enough will comply.

Being agreed for, you may ſafely buy it by weight; but this offer will doubtleſs be rejected, becauſe herein the intereſt of the diſtiller would be affected.

Previous to the pipes being filled, be careful they are good condition, clean, and well-ſeaſoned.

At meaſuring fail not to keep ſcore with the ſhopman, to prevent miſtakes.

When meaſured (and your ſcore agreeing with that againſt you) take your inſtrument and be ſatisfied your purchaſe is according to agreement; *i. e.* hydrometer proof. A bill of parcels being made out, and the buſineſs complete, take a ſample of each pipe, and ſee them carted and ſent home. When unloaded, let the whole be ſtarted into a vat, ready for that purpoſe. The general proceſs with diſtillers, I have here ſet down; not that I mean to recommend the uſe of falſe-proof, (the infuſion of which is poiſon to the true flavor of gin) but have inſerted it for information only.

PROCESS.

A tun of fine gin, ſtrength 1 to 7,	252 gallons,
gives water - -	36 which added
together, make -	288
The doctor is now put on, and it is farther reduced 1 to 15 below phial proof, with water, which gives	19 Galls.
Total	307 Galls. of gin.

This done, let a pound of allum be juſt covered with water, and diſſolved by boiling; rummage the above well together, and pour in the allum, and the whole will be fine in a few hours.

To aſcertain the true coſt, after the buſineſs is done, ſuppoſing the price you gave for the tun of 252 Galls. at 7s. per gallon, is £88 : 4 : 0

Paid for 252 gallons at 7s. per gall.	88	4	0
Gained by water, as clear profit, 55 Gallons at 7s. - - - - -	19	5	0
	68	19	0

If 252 gallons are £68 : 19 : 0 which reduces the above price per gallon to the ſmall ſum of 5s. 6d. from 7s. giving a clear profit of 1s. 6d. each gallon, which the rectifier will ſave in not ſelling per tun or hydrometer proof.

Directions for Purchaſers of Single Pipes.

As ſingle pipes are ſeldom ſold at hydrometer-proof, the buyer muſt reſt ſatisfied with having the geneva as it is manufactured. After the caſk intended for its reception has been properly examined care ſhould be taken that the ſpirit is perfectly bright; without which the ſale will be injured, and the liquor deprived of a valuable recommendation.

Reduced gin ſhould never be bought by weight, becauſe water, (which is more ponderous than ſpirit) being great part of its compoſition, there will be a loſs of 3 gallons on a pipe; conſequently, buying by meaſure is here moſt eligible.

Let no buſineſs occaſion the neglect of keeping ſcore with the ſhopman; that agreeing, a bill of parcels made out, and a ſample had of your purchaſe ſee it properly carted and ſent home.

Directions for thoſe who Purchaſe leſs than a Pipe.

Such perſons as purchaſe ſmall quantities, ſhould be

be particularly careful that their goods are perfectly bright; if not to return them.

The re-meaſuring a caſk may be a ſaving, and is attended with but little trouble.

To have one caſk filled often, except it is iron-bound, is attended with loſs; and to prevent future diſpute, be ſure to have every complaint redreſſed immediately.

GENERAL OBSERVATIONS,

Neceſſary for every Spirit-dealer and Publican.

Never bung down your ſpirits till they are clear; and if not bright and fine, and which may be owing to that part of the ſpirits around the cock, draw a quart or two from your cock, till you ſee it comes fine from thence; and when you have drawn off the quantity you are in immediate want of, then gently return what you have drawn into your caſk again. A glaſs is better to ſhew the ſtrength of the bead or head than a phial, and in drawing it, keep the glaſs at a diſtance from the cock, letting it run ſlow, and it will carry the better head.

☞ All your liquor cocks ought to be boiled in ſheeps ſuet twice a year, which will prevent them from fouling your ſpirits

Peppermint, anniſeed, uſquebagh, &c. muſt be kept always in the ſame caſk; otherwiſe they will ſpoil the flavor of any other ſpirits which might, from miſtake, be put in a wrong caſk. When your foreign brandies are ſo high in price as to afford little or no profit, which is now the caſe, you may lower them by clean proof ſpirits, adding a little oil of vitriol, to bring them to the ſtrength of one in ſeven, and ſweeten with loaf ſugar; you will always find burnt ſugar the beſt to colour, and be ſure, in lowering your foreign or britiſh brandy and rum, that you ſweeten the water and colour it to its proper colour before you uſe it with your brandies, &c.

but you ſhould never adulterate a large quantity of goods at a time, as they do not keep their flavour near ſo long when adulterated.

Rums are likewiſe lowered in ſmall parcels, by molaſſes ſpirits of vitriol, and ſugar ; and hollands by molaſſes ſpirits only; you will always find prunes very much improve the flavor of brandies, whether Britiſh or foreign and ſtale porter grounds or waſte tea leaves, alſo improve rum, and a ſmall quantity of elder-flowers and roſe water in like manner improve hollands.

If you want to raiſe the ſtrength of any goods which are made up too low, nothing is better than clean taſteleſs ſpirits of wine. Should your rum at any time get diſcoloured, a ſmall quantity of ſkimmed milk put to them and well ſhaken up together letting them ſtand for a day or two, will bring them quite fine, and if any coloring is wanting you muſt put ſome burnt ſugar, and fine them as you do when they are newly diſtilled. Salt of tartar is excellent to put into Britiſh goods, which in 24 hours will bring them down. Or if you can ſtay this ſettling, then caſt about half a pound of alabaſter powder into your mixed hogſhead of goods, to ſtop up the porous parts of the flannel ſive, which fines them immediateley. If by chance, or accident any goods happen to be ſpoiled in their complexion, ſo as to be come not ſaleable, as ſometimes, eſpecially in genevas, come to paſs or where there by ſome ingredients will turn them as black as ink, they muſt then be ſent back to be diſtilled again, only putting half the quantity of ingredients as uſual and they will become as fine as rock water from the ſtill, and muſt be dulcified according to their quantity, juſt as they were at their firſt being made but the goods not withſtanding the misfortune they met with, will be much better than they were at their firſt being made.

For

For your brandies, ſkim-milk, treacle, and iſinglaſs, well beat on an iron plate, then ſhred fine and boiled in water till diſſolved : add a little of the brandy, ſtir it well, and ſhake the whole up together

The beſt for hollands, is a little allum in powder and well ſhaken up with the goods; ſometimes it is the caſe that your goods having been diſturbed, while fining, or through the weather or the natural glutinous quality of the different ingredients; when mixed they will be very hard to get down, you muſt then be provided with a flannel bag made to a point at one end, and the other ſewed round a hoop; when this is hung up, you put your goods, by degrees, into the flannel bag, and it will drop gently into a can, if placed at the bottom, but if not then fine, run it through a ſecond time adding ſome powdered alabaſter, which will cloſe the pores of the bag, and be ſure to bring your goods quite fine and clear.

When you have made up your compounds to the quantity and quality you intend that they may become fine and clear, all your goods which are made proof, will without any art or compoſition, ſettle and become fine and clear within one or two days at moſt; but compounds that are made below proof the weaker they are made in ſtrength the longer they are becoming fine or ſaleable. To every hogſhead of geneva or other goods, put five or ſix ounces of allum, powdered ſo as to go through a coarſe hair ſieve, and mixed in three or four gallons of the componnds for the above, and your geneva will be clear in one or two days. You may make any goods of a deeper colour by burned ſugar

Diſtillers and their practice in Jamaica rum &c.

Although a general diſlike prevails againſt dealing with diſtillers for foreign goods, their conſumption is very conſiderable; it being cuſtomary

them

them to purchaſe 50 or 100 puncheons at once part of which is bonded and the remainder taken home; this being ſuppoſed to be on the arrival of the Jamaica-fleet, and landing of new rums, it is uſual to acquaint their correſpondents therewith and the price they then bear, adviſing them to lay in their ſtock againſt next ſeaſon; by which means, together with the application and induſtry of a rider, (who ſpareth no pains for the intereſt of his employer) orders for many caſks are obtained.

How much the riders credit is an object, and with what integrity his orders are executed, I ſhall now examine

Ten puncheons of Jamaica-rum, landed at the Cuſtom-Houſe quay and guaged &c. as under.

No. 1	105 Galls.	-	10 Over-proof
2	103	-	10
3	108	-	12
4	109	-	13
5	110	-	12
6	115	-	14
7	111	-	15
8	103	-	10
9	107	-	10
10	110	-	13
	1081		119
To reduce the over-proof add water	119		
	1200 Rum		
To adulterate, add Britiſh ſpirit	400*		
	1600 Galls. manufactured rum, bearing 1 to 5		

* If any perſon ſhould be ſurpriſed at ſo conſiderable an increaſe in ſtock on application to the Author his wonder will ceaſe.

Preparation being made for their reception, the above 10 puncheons are carted home, and ſtarted into a back*, the over-proof reduced with water, the inch is taken, and gives 1200 gallons; to this is added 400 gallons of Britiſh Spirits made from molaſſes; theſe two quantities put together make 1600 gallons, which divided by 4 gives 400. So here is one part in four that is not rum.

Being well rummaged, and farther reduced with water; to the ſtrength of about 1 to 7 (the difference in 105 gallons between 1 to 5 and 1 to 7 is juſt 6 galls.) the quantity required is pumped up into a vat, or large caſk, and ſom that meaſured into the puncheons it was originally ſtarted from; which, to prevent ſuſpicion to the purchaſers, remain in the ſame ſtate, as when they came from the quays; the gain on the meaſure of each being aſcertained, thoſe that yield an advantage, exceeding two gallons, are particularized, the gauge-mark and chalks cut out and defaced; and on the reverſe head of the caſk (including the extra meaſure) is cut a new gauge; they are then ranged in the warehouſe as new rums, and coloured, ſo as to have the appearance of variety, though in fact they are all alike.

Having given the proceſs, it is neceſſary to demonſtrate clearly what each caſk ſtands in: that is, the ſtated expence of each; which may be done thus.

ADULTERATED RUM.

	£.	s.	d.
Jamaica Rum, . 87 gallons, coſt 13s. 6d. per gallon	58	14	6
Britiſh ſpirit, added 29 gallons, coſt 6s. 6d. per gallon	9	8	6
By Gauge and ſtrength 8 galls.			
124	68	3	0
			to

* A back is a veſſel of large dimenſions properly guaged and inched, fixed in the cellar, Under the floor of the ſtill-houſe, which will contain from 500 to 2000 gallons

	£.	s.	d.			
To be deducted from above; gained by gauge 2 gallons at 13s. 6d. per gallon	1	7	0	5	8	0
Do. gained by ſtrength 6 gallons at 13s. 6d. per gall.	4	1	0			
Eſtimate, value firſt coſt				62	15	0

Charge to the country Dealer and Cuſtomer.

124 gallons fine Jamaica rum, 1 to 7 at 14s. per gallon	86	16	0
Bought firſt coſt at - -	62	15	0
It appears that the diſtiller gets by adulteration of Britiſh ſpirits *(and not a word about water)* a clear gain on each puncheon, thus manufactured,	24	1	0

A pretty encouragement to continue trade!---60 puncheons thus adulterated amounting to upwards of 1443l. probably not the whole of the orders received for this one article in the year. And however abſurd it may ſeem, theſe rums, thus contaminated, have alſo the appellation of genuine, and are charged the quay price: but they are certainly not delivered on oath; a very happy circumſtance!

When molaſſes ſpirits can not be had, they have recourſe to the clear rectified malt ſpirits which are not of ſo good a flavor.

The aforeſaid practice is uſed in all brandies, as well as in rum, the difference only is, that they are more careful to uſe molaſſes in brandy, and not malt ſpirit, it being more eaſy to diſcover their deception in brandy than in rum, therefore the practice in one is the ſame as in the other, as ſuch their profits in 60 puncheons muſt encreaſe in brandy, more than in rum, the price being higher; as ſuch I hope the reader will excuſe me making calculations on brandy as I had before on rum, to prove its price and profit.

This

That the picture drawn, may receive ſome additional colouring, I beg leave to ſubjoin the following

ANECDOTE.

A country cuſtomer, on a viſit to a certain diſtiller's, unexpectedly looked into the warehouſe, where they were buſy unloading rums, juſt come from the quays; glad to have the opportunity of taſting them, he approved and made choice of one (not having time to receive baptiſm) really genuine; agreed for the price, and ordered it immediately to the inn; but having a doubt of its being ſent in the ſtate as he found it, the bung was ſucured with wax, and an impreſſion of his own ſeal. Poor man! his precaution was of little ſervice; for, on his leaving the warehouſe a bulge-hoop was driven aſide, a hole bored large enough to admit a ſmall crane, 30 gallons drawn off, and its place ſupplied with the ſame quantity of Britiſh ſpirits.

When we conſider the practice I have juſt exhibited, the ſeveral advantages already particularized, and the deceptions ſo intimately connected with them, what can be more natural than our contempt and abhorence of ſuch complicated iniquity!

Having traced the true cauſe of the evil complained of, (an evil which fatally extends to all ranks and degrees of people) let us now endeavour to preſcribe a remedy.

The reader has before been taught how to go to market; I now adviſe him, if his conſumption will not admit of buying a whole puncheon of rum or brandy, to prevail on two, or more, of his friends, in the ſame trade, to join with him. When brought home, and taken into ſtock, by the proper officer, if three are concerned, let each have ready a 40 gallon caſk, well ſeaſoned; then draw off 5 gallons, and put into the firſt; and continue in rotation with the

the others, till the whole is equally divided. Permits may afterwards be had to each reſpective perſon; and, if neighbours, the expence of ſeparate carriage will be ſaved. Thus, with little trouble, the ſchemes of the overgrown dealer will be effectually defeated, the retailer's profit advanced, his houſe have the reputation of making good punch, his cuſtomers increaſe by the purity of his liquors, and each party receive full ſatisfaction.

FOR MAKING ALL KINDS OF BRITISH WINES.

A ſtrict and attentive managemement in the making of theſe articles, is the grand means by which they are to be brought to a proper ſtate of perfection; and without which, labour, expence and diſpute, will be the final and diſagreeable conſequences. To prevent the laſt, and promote the firſt, let a due obſervance be paid to the following general rule: do no let ſuch wines, as require to be made with boiling water, ſtand too long, after drawn before you get them cold, and be careful to put in your balm in due time, otherwiſe it will fret after being put in the caſk, and cannot be brought to that ſtate of fineneſs it ought to be, neither muſt you let it work too long in the butt, as it will be apt to take off the ſweetneſs and flavor of the fruit or flowers, from which it is made; let your veſſels be thoroughly clean and dry, and before you put in the wine, give them a rinſe with a little brandy; when you find the wine has done fermenting, bung it up cloſe, and, after being properly ſettled, it will draw to your wiſhes.

In all the following receipts, you may uſe one pint of clear ſpirits to every gallon.

FOR RAISIN WINE.

Put two hundred weight of raiſins, with all their ſtalk

ſtalks into a large hogſhead, and fill it up with water; let them ſteep a fortnight, ſtirring them every day; then pour off the liquor and preſs the raiſins; put both liquors together in a nice clean veſſel, that will juſt hold it, for remember it muſt be quite full; let it ſtand till it is done hiſsing or making the leaſt noiſe; then ſtop it cloſe, and let it ſtand ſix months, then peg, and if you find it quite clear, rack it off, into another veſſel, ſtop it again cloſe and let it ſtand three months longer, then bottle it, and when wanted for uſe, rack it off into a decanter.

To make CURRANT WINE.

Gather your fruit on a fine dry day, and when they are quite ripe, ſtrip them from the ſtalks, put them into a large pan, and bruiſe them with a wooden peſtle, let them lay twenty-four hours to ferment, then run the liquor through a hair sieve, but not let your hands touch it. To every gallon of liquor, put two pounds and a half of white ſugar, ſtir it well together, and put it into your veſſel. To every six gallons put in a quart of brandy, and let it ſtand ſix weeks, if it is then fine, bottle it, but if not, draw it off, as clear as you can into another veſſel, or large ſtone bottles, and in a fortnight put it into ſmaller bottles, cork them cloſe, and ſet it by for uſe.

To make MULBERRY WINE.

Gather your mulberries when they are in the ſtate of changing from red to black, and at that time of the day when they are dry from dew, having been taken off by the heat of the ſun, ſpread them looſe on a cloth, or a clean floor, and let them lie twenty-four hours; then put them into a convenient veſſel for the purpoſe, ſqueeze out all the juice, and drain it from the ſeeds, boil up a gallon of water to each gallon of juice you get out

of them; then ſcum the water well, and add a little cinnamon ſlightly bruiſed; put to each gallon ſix ounces of white ſugar candy finely beaten, ſcum and ſtrain the water when it has been taken off, and is ſettled, and put it to ſome more juice of the mulberries. To every gallon of the liquor, add a pint of white or rheniſh wine; let it ſtand in a caſk to purge or ſettle, for five or ſix days; then draw off the wine, and keep it in a cool place for three months, before you want it.

To make LEMON WINE.

Pare off the rinds of ſix large lemons, cut them and ſqueeze out the juice, ſteep the rinds in the juice, and put to it a quart of brandy, let it ſtand three days in an earthen pot cloſe ſtopped; then ſqueeze ſix more, and mix it with two quarts of ſpring water, and as much ſugar as will ſweeten the whole; boil the water, lemons, and ſugar together, and let it ſtand till it is cool; then add a quart of white wine, mix them together, and run it through a flannel bag into ſome veſſel where your brandy is; let it ſtand three months, and then bottle it off, cork your bottles well, and take care to keep them cool, and it will be fit to drink in a month or ſix weeks.

Lemon wine may be made to drink like citron water, the method of which is as follows; pare fine a dozen of lemons very thin, put the peels into five quarts of French brandy, and let them ſtand fourteen days; then make the juice into a ſyrup, with three pounds of ſingle refined ſugar, and when the peels are ready, boil fifteen gallons of water, with forty pounds of ſingle refined ſugar, for half an hour; then put it into a tub, and when cool, add to it, one ſpoonful of balm, and let it work two days; then turn it, and put it in the brandy

brandy, peels, and ſyrup, ſtir them all together, and cloſe up your caſk, let it ſtand three months, then bottle it, and it will be as pale and fine as any citron water.

To make GRAPE WINE.

Put a gallon of water to a gallon of grapes, bruiſe the grapes well, let them ſtand a week without ſtirring, and then draw off the liquor; put to a gallon of the wine, three pounds of ſugar, and then put it into a veſſel, but do not faſten it up with your bung till it has done hiſsing, let it ſtand two months, and it will draw clear and fine; if you think proper, you may then bottle it, but remember your cork is quite cloſe, and keep it in a good dry cellar.

To make APRICOT WINE.

Put three pounds of ſugar into three quarts of water, let them boil together, and ſcum it well; then pot in ſix pounds of apricots pared and ſtoned and let them boil till they are tender; take out the apricots, and when the liquor is cold, bottle it up for preſent uſe. The apricots will make good marmalade.

To make CLARY WINE.

Pick twenty-four pounds of malaga raiſins, and chop them very ſmall; then put them into a tub, and to each pound put a quart of water; let them keep ten or eleven days, ſtirring it twice every day, and be careful to keep it covered; then ſtrain it off and put it into a veſſel, with about half a peck of the tops of clary, when it is in bloſſom; ſtop it cloſe for ſix weeks, and then bottle it off; in two or three months it will be fit for drinking.

To make QUINCE WINE.

Gather twenty large quinces when they are dry and full ripe; wipe them clean with a coarſe cloth, and grate them with a large or raſp, as near the

cores as you can, but do not touch the cores; bo a gallon of ſpring water, throw in your quinc and let them boil ſoftly about a quarter of an hou then ſtrain them well into an earthen pan, on tw pounds of double refined ſugar, pare the peel o two large lemons, throw them in, and ſqueeze th juice through a ſieve, ſtir it about till it is very coo and then toaſt thin a ſlice of bread very brown, ru a little yeaſt on it, and let it ſtand cloſe covere twenty-four hours: then take out the toaſt an lemon, put the wine in a caſk, keep it thre months, and then bottle it. If you make a twen gallon caſk, let it ſtand ſix months before you bot tle it, and remember when you ſtrain your quince to wring them hard in a cloſe cloth.

To make BLACKBERRY WINE.

Let your berries be full ripe when you gathe them, put them into a large veſſel, either of woo or ſtone, with a cock in it, and pour upon them a much boiling water as will cover them: as ſoon a the heat will permit you to put your hand into th veſſel, bruiſe them well, till all the berries ar broken, then let them ſtand covered till the berrie begin to riſe towards the top, which they will d in three or four days; then draw off the clear li quor, into another veſſel, and add to every te quarts of this liquor, one pound of ſugar, ſtir i well in it, and let it ſtand to work a week or te days in another veſſel like the firſt: then draw it o at the cock, through a jelly-bag, into a large veſſel take four ounces of iſinglaſs, and lay it to ſtee twelve hours in a pint of white wine, the nex morning boil it upon a ſlow fire till it is al diſſolved; then take a gallon of your blackberry juice, put in the diſſolved iſinglaſs, give them boil together, and pour all into the veſſel, let i ſtan

ſtand a few days to purge and ſettle; then draw it off, and keep it in a cool place.

To make TURNIP WINE.

Take what quantity of turnips you think proper, pare and ſlice them, put them into a cyder-preſs, and ſqueeze out all the juice. To every gallon of juice, put three pounds of lump ſugar, put both into a veſſel juſt large enough to hold them, and add to every gallon of juice half a pint of brandy, lay ſomething over the bung for a week, and when you are ſure it has done working bung it down cloſe, let it ſtand three months, then draw it off into another veſſel, and when it is fine, put it in bottles.

To make ELDER FLOWER WINE.

To twelve gallons of water, put thirty pounds of loaf ſugar, boil it to ten, ſcumming it well; let it ſtand till it be cold, then put two or three ſpoonfuls of yeaſt; when it works, put in two quarts of bloſſoms picked from the ſtalks, ſtirring it every day till it has done working, which will not be under five or ſix days; then ſtrain it and put it into the veſſel, with one gallon of clear ſpirits, or one gallon of brandy; after it is ſtopped down, let it ſtand two months, and then, if fine, bottle it.

To make RAISIN ELDER WINE.

Take ſix gallons of water, and boil it half an hour, and when it has boiled, add to every gallon of water, five pounds of malaga raiſins, ſhred ſmall; pour the water boiling hot upon them, and let it ſtand nine days, ſtirring it twice a day; boil your elder-berries as you do currants for jelly, and ſtrain it all fine: then add to every gallon of liquor, a pint of elderberry-juice. When you have ſtirred all well together, ſpread a round of bread, half an inch thick, of a quartern loaf, toaſted on both ſides, with yeaſt, put this into it, and let it work a day

and a night, then put it in a veſſel, which be ſure to fill as it works over: when it has done working, ſtop it up for five or ſix months, and then it will be fine and fit to bottle.

ANOTHER FOR ELDERBERRY WINE.

To every gallon of picked elderberries, put a full gallon of water, boil them together till the berries are tender, then ſtrain it off through a fine ſieve: let what will run through, but do not preſs the berries: to every gallon of the liquor put two full pounds of good Liſbon-ſugar; (this ſort for preſent drinking) what you deſign to keep ſome years muſt have two pounds and a half of ſugar: boil the liquor and ſugar together, and ſcum it clean in the boiling, as long as any will riſe; when cool, work it with yeaſt for a night and a day, put it into the veſſel, and when it has done working, ſtop it cloſe for five or ſix months; it then, if fine ought to be bottled.

ORANGE WINE.

To ſix gallons of ſpring water put twelve pounds of ſingle refined ſugar, the whites of four eggs well beat, put theſe to the water cold; then let it boil three quarters of an hour, taking off the ſcum as faſt as it riſes. When it is cold put in ſix ſpoonfuls of yeaſt, and ſix ounces of ſyrup of lemon beaten together; put in alſo the juice and rind of twenty large oranges, thin pared and ſtrained through a cloth, that no white part nor any of the ſeeds go in with the juice: let all this ſtand two nights and two days, in an open veſſel, or large pan; then put it into your cloſe veſſel, and in three or four days, ſtop it down. When it has ſtood three weeks thus draw it off into another veſſel, and add to it two quarts of reniſh or white wine; then ſtop it cloſe again, and in a month or ſix weeks it will be fine enough to bottle, and to drink in a month after.

BLACK

BLACK CHERRY WINE,

As in Kent, which reſembles Red Port.

Boil ſix gallons of ſpring water one hour, then bruiſe twenty-four pounds of black cherries, but dont break the ſtones, pour the water boiling hot on the cherries, ſtir the cherries well in the water, and let it ſtand twenty four hours; then ſtrain it off, and to every gallon put near two pounds of good ſugar; mix it well with the liquor, and let it ſtand one day longer, then pour it off clear into the veſſel, and ſtop it cloſe; let it be very fine before you draw it off into bottles.

Another way to make CHERRY WINE, *to taſte of the Kernel.*

When your red cherries are full ripe, ſtrip them from the ſprigs, and ſtamp them as apples, till the ſtones are broke, put it into a tub, and cover it cloſe for three days and nights; preſs them in a cyder-preſs, and put your liquor again into a tub, and let it ſtand cloſe covered two days more, then take the ſcum very carefully off, pour it off the lees into another tub, and be very carefull not to ſhake the veſſel, and let it ſtand to clear two days more, then ſcum and pour it off as before; if your cherries are ripe and ſweet, put only a pound and a half of moiſt Liſbon ſugar to each gallon of liquor, ſtir it well together and cover it cloſe next day, then pour it carefully off the lees as before; let it ſtand again and do the ſame the next day into the veſſel you keep it in. You may repeat this oftener if you ſee the lees are groſs and like to make it fret; when it is ſettled ſtop it up for ſeven or eight months, then if it is perfectly fine, bottle it: if not draw it off into another veſſel, and ſtop it up for three weeks longer. This wine keeps ſeven years, if bottled; it is not fit to drink until it has been ſix months in bottle.

Our

Our Engliſh wines want only age to equal, if not exceed, all foreign liquors.

A RECEIPT FOR RASPBERRY WINE.

To every quart of fruit, you muſt pour, boiling hot, a quart of water, cover it very cloſe, and let it ſtand twenty-four hours, then ſtrain it, and to three quarts of the liquor, put two pounds of loaf ſugar: ſtir it together and ſpread a toaſt of bread, the round of a loaf, with yeaſt, put it into it, which will ſet it to work, and in twenty-four hours pour it off the lees, and when it has quite done working ſtop it up; let it ſtand for ſix or ſeven months, you may bottle it, and keep it a year in bottles.

You muſt, at firſt, watch all wines, and if you find them fret, continue to fine them off the lees every day, for ſome time, as faſt as any ſettles.

FOR A BIRCH WINE,
As made in Suſſex,

Take the ſap branches, or the top of birch freſh cut, boil it as long as any ſcum ariſes: to every gallon of liquor put two pounds of good ſugar, boil it half an hour, and ſcum it very clean. When it is almoſt cold, ſet it with a little yeaſt, ſpread on a toaſt, as directed in elder wine, let it ſtand five or ſix days in an open veſſel, ſtirring it often; then take ſuch a caſk as the liquor will be ſure to fill; fire three or four large matches dipped in brimſtone and put it into the empty caſk, and ſtop the caſk till the match is extinguiſhed, always keeping it ſhook or turned round; take out the aſhes, and as quick as poſſible, pour into it a pint of ſack or rheniſh, whichever taſte you like beſt, for the liquor retains it; rinſe the caſk well with this and pour it out: pour in your wine and ſtop it cloſe for ſix months, then if it is perfectly fine you may bottle it.

For SAGE WINE.

To twenty-eight pounds of malaga-raisins picked and ſhred; add eight quarts of ſpring-water, well boiled, but let it be milk-warm before you pour it on the raiſins; then put in half a buſhel of red ſage groſly ſhred; ſtir all together, and let it ſtand ſix days, ſtirring it well every day, and cover it as cloſe as you can; then ſtrain it off, and pour it into your veſſel it will ſoon be fine, but you may add two quarts of ſack or white-wine to fine it. Raiſins of the ſun will do as well as Malaga, if Malaga, cannot be had.

A receipt For WHITE MEAD WINE.

To every gallon of water, put a pint of honey, and one pound of loaf ſugar; ſtir in the white of ſix-eggs, beat to a froth, and boil it as long as any ſcum ariſes. When it is cold work it with yeaſt, and to every gallon put the peel of three large lemons, thin ſliced, and alſo the juice ſtrained through a cloth. Stop it up when done working, and bottle it in ten days.

A receipt for DAMASCENE WINE.

To every gallon of water put two pounds and a half of ſugar, which you muſt boil and ſcum three-quarters of an hour; and to every gallon put five pints of damaſcene, with the ſtones taken away; let them boil till it is of a fine colour, then ſtrain it through a fine sieve. Work it in an open veſſel three or four days, then pour it off the lees, and let it work in that veſſel as long as it will. Stop it up for ſix or eight months: when, if fine you may bottle it, and it will keep it a year or two in bottles.

Receipt for COWSLIP, *or* MARIGOLD WINE.

To every gallon of water take two pounds and a half of ſugar, boil this an hour, and ſcum it well, and pour it, boiling hot, upon the yellow tops of either

either ſorts of flowers. To every gallon of the liquor put half a peck of flowers nicely cut, let this ſteep all night, and to each gallon ſqueeze in two or three lemons, with a piece of peel cut thin. When theſe have ſteeped a night and a day, work it with toaſted bread, as directed in elder wine, with yeaſt. When you put it in your veſſel pour it from the ſettlement; and when it has worked as long as it will, pour into every gallon one pint of rheniſh or white wine; if it is fine in ſix months you may bottle it: this will drink at three or four years old. Either ſort is a cordial, wholeſome and pleaſant.

To make GOOSEBERRY WINE.

Put four pounds of gooſeberries, full ripe, to every quart of hot-water, and to every gallon of water put four pounds of ſugar, bruiſe the gooſeberries well, and let them ſtand in the water two days, ſtirring it twice or thrice a day, and then ſtrain it through a fine hair bag, and put in the ſugar and ſtir it very well, till it is all melted; when it is well mixed, cover it, and let it ſtand two days; then ſtrain it through a flannel bag into the veſſel; when it has done working ſtop it cloſe, and let it ſtand ſix weeks or two months and then, if fine, bottle it.

N. B. Nothing of Braſs muſt be uſed about any Wine.

GINGER

GINGER WINE.

Put ſeven ponnds of Lisbon ſugar, into four allons of ſpring-water, boil them a quarter of hour, and keep ſcumming it all the time; hen the liquor is cold, ſqueeze in the juice two lemons, and then boil the peels, with o ounces of ginger in three pints of water, an hour. When it is cold put it all toge- er into a barrel, with two ſpoonfuls of aſt, a quarter of an ounce of iſinglaſs, beat ry thin, and two pounds of jar-raiſins; then ſe it up, let it ſtand ſeven weeks, and then ttle it off.

BALM WINE.

Boil forty-pounds of ſugar in nine gallons water, for two hours, ſcum it well, and put into a tub to cool; take two pounds and a lf of the tops of balm, bruiſe them, and put em into a barrel, with a little new yeaſt, and hen the liquor is cold, pour it on the balm, ix it well together, and let it ſtand four urs, ſtirring it frequently during that time: en cloſe it up, and let it ſtand ſix weeks, at e expiration of which rack it off, and put a mp of ſugar into every bottle; cork it well d it will be better the ſecond year than the ſt.

ROSE WINE.

Put into a well-glazed earthen veſſel three arts of roſe-water, drawn with a cold ſtill, t into it a ſufficient quantity of roſe-leaves,

cover

cover it cloſe, and ſet it for an hour in a kettle, or copper of hot-water, to take out the whole ſtrength, and flavor of the roſes. When it is cold, preſs roſe-leaves hard into the liquor, and ſteep freſh ones in it, repeating it till the liquor has got the full ſtrength of the roſes; to every gallon of liquor put three pounds of loaf-ſugar, and ſtir it well, that it may melt, and diſperſe in every part; then put it into a caſk or other convenient veſſel to ferment, and throw into it a piece of bread toaſted hard and covered with yeaſt; let it ſtand a month, when it will be ripe and have all the fine flavor and ſcent of roſes; if you add ſome wine and ſpices it will be a conſiderable improvement.

By the ſame mode of infuſion, wine may be made from any other flowers that have an odoriferous ſcent, and grateful flavor, In all made wines, brandy will be found more uſeful than rheniſh-wine, as the latter is apt to turn it ſour.

A brandy caſk is alſo uſeful.

General Inſtructions for Brewing Beer.

The tubs and veſſels, intended for uſe, muſt be free from dirt or taint, as the least defects of that nature may diſtaſte a whole brewing.

The maſh tub ſhould be particularly attended to, and a wiſp of hay or ſtraw put over the end of the veſſel, in the inſide to prevent the malt running off with the liquor; the malt being emptied into the maſh-tub, and the water brought to boil; daſh the boiling water into

into the copper, with cold water, ſufficient to ſtop the boiling, and leave it juſt hot enough to bite ſmartly upon your finger; a few trials will enable any perſon to be exact upon this head, always remember to draw off your ſecond maſh ſomewhat hotter than the firſt. The water being thus properly brought to a temper, by the addition of cold water, ladle it out of your copper over the malt, till it becomes thoroughly wet, ſtirring it well round with a ſtick, to prevent your malt clotting. When the water goes on too hot, it ſets the malt, and cloſes the pores of the body of it; and when that happens it is difficult to recover it, which can only be done by adding cold water. Cover up your maſh tub cloſe, to compreſs the ſteam, and prevent the heat from evaporating, in ſmall quantities: this ſhould carefully be regarded, in larger ones it does not ſignify ſo much. Let your worts ſtand, after maſhing an hour and a half, or two hours, then let the liquor run off into a veſſel, prepared to receive it. If at firſt it runs thick and diſcoloured, draw off one or two pails full, and pour it back again into the maſh tub, to refine again till it runs clear.

In ſummer it will be neceſſary to put a few hops into the veſſel which receives the liquor out of the maſh-tub, to prevent its turning ſour which the heat of the weather will ſometime endanger, let your ſecond maſh run as before, and let the liquor ſtand an hour and a half, then run it off, but never let your maſh

ſtand dry; keep ladling freſh liquor over it, till the quantity of wort you wiſh to get, is extracted, always allowing for water in the boiling.

The next conſideration is boiling the wort; the firſt copper full muſt be boiled an hour, and while boiling, add the ingredients, except ginger and coculous berries, mentioned in the receipt; the hops are now to be boiled in the wort, but to be carefully ſtrained from the firſt wort, in order to be boiled again in the ſecond.

Eight pounds is the common proportion to a quarter of malt, but in ſummer the weather being hotter, the quantity muſt be varied from eight pounds to twelve, according to the heat of the air. After the wort has boiled an hour, ladle it out of the copper and cool it, keeping it as thin as poſſible, which will cool it quicker. In ſummer it ſhould be quite cold before it is ſet to work; in winter it ſhould be kept till a ſmall degree of warmth is perceptible by the finger. When properly cooled, ſet it to work, add yeaſt in proportion to your wiſh, to bring it forward; if you want it to work quick, add from one gallon to two: but obſerve porter ſhould be brought forward quicker than any other liquor, except two-penny; let it work till it comes to a good deep head, then cleanſe it by adding the ginger. Your liquor is now fit for barrelling, which muſt be done carefully; fill your barrels full, and let the yeaſt work out, adding freſh liquor to fill them till they are quite

quite full, and done working; then bung your barrels, but keep a watchful eye upon them for ſome time, leſt the beer ſhould ſuddenly ferment again, and burſt them, which is no uncommon accident, where due care is not taken; heat of ſummer, or change of weather will occaſion the ſame misfortune, if your barrels are not watched and eaſed when they require it, by drawing the peg, The only part which now remains to complete your brewing, is fining your beer, to underſtand which, it is neceſſary to remark that porter is compoſed by Brewers of three different ſorts of malt, pale, brown, and amber. The reaſon of uſing theſe three ſorts, is to attain a peculiar flavor and colour; amber is the moſt wholeſome, and I would recommend to uſe nothing elſe, in conſequence of the ſubtleneſs of the eſſence, which keeps continually ſwimming in the beer, porter requires a conſiderable body of finings, but ſhould any perſon chuſe to brew without the uſe of ESSENTIA, that is with amber malt, and with colour only, their porter will refine of itſelf very ſoon; ſome however will perhaps follow the exact receipt, and therefore I mention that finings are compoſed of iſinglaſs, diſſolved in ſtale beer, till the whole comes to a thin gluey conſiſtence like ſize, and which muſt be uſed diſcretionally; one pint is the uſual proportion to a barrel, but ſometimes even three are found neceſſary; care muſt be taken that the ſtale beer in which the iſinglaſs

is diſſolved be perfectly clear, and thoroughly ſtale. By attending to theſe directions, any perſon may brew as good if not better porter than can be ſupplied from the brewers. The public opinion is, that porter requires to be brewed in large quantities, and to be long ſtored, but that is done to ſave fire and labour by a large brewer; for I can ſafely ſay, that the porter is not ſo ſtrong or ſo good as has been with the great brewers that brewed in ſmaller quantities; but give theſe rules a fair trial, and you will find experience the ſureſt of all guides.

The following receipts for brewing porter, ale, and amber, and their ſeparate expences added to each, and profit ariſing, will convince the moſt incredulous perſon in my opinion, viz.

TO BREW SIX GALLONS OF PORTER.

	£.	s.	d.
One peck of malt	0	2	0
Quarter of a pound of liquorice root	0	0	2
Spaniſh liquorice	0	0	1½
Eſſentia	0	0	2
Treacle	0	0	2
Hops	0	0	4
Capſicum and Ginger	0	0	4
Coals	0	0	6
	0	3	9½

	£.	s.	d.
Which bought is	0	8	0
Brewed at home	0	3	9½
Clear gain	0	4	2½

FOR ONE BARREL OF ALE.

	£.	s.	d.
Malt, two Buſhel and a half - - - -	1	5	0
Hops, two pound and a half - - - - -	0	5	0
Sugar juſt boiled up, three pounds -	0	2	6
Capſicum 1d. Coriander ſeed 1d. - -	0	0	2
Coculus indicus 1d. ſalt 1d. - - - -	0	0	2
	1	12	10

The ſmall beer, after your ale is brewed, is ſuppoſed an equivalent for coals and trouble.

A barrel of ale, containing 36 gallons, or 144 quarts at Sixpence per quart which is the price bought at the public houſe - - - - - - - -	3	12	10
If a family brewed at home, it will coſt only - - - - - - - - -	1	12	10
Therefore clear gain will be for your trouble - - - - - - - - - -	1	19	2

RECEIPT FOR ONE BARREL OF TWO-PENNY.

Malt, one buſhel and a half - - - -	0	15	0
Hops, one pound - - - - - - - -	0	2	0
Liquorice root, one pound and a half -	0	1	6
Capſicum, quarter of an ounce - -	0	0	1
Spaniſh liquorice, two ounces - - -	0	0	3
Treacle, five pounds - - - - - -	0	1	3
Coals - - - - - - - - - - - -	0	1	0
	1	1	1
One barrel of twopenny, of 36 Gallons, paid for at the public houſe, of 144 quarts, at 4d. each quart - - -	2	7	3
If the poor man brewed at his own home, in the barrel he ſaves - -	1	6	7

Surely this is enough to pay for time and trou-

 ble,

ble, and particularly in London, where a woman might not be able to earn, in the ſame time, one penny; by following this plan, then, every woman will earn ſomething, for money ſaved is money got.

This liquor will be drinkable in a week, and wholeſome. Remember to bruiſe the liquorice root. From this candid and open ſtatement of the articles uſed in porter, every perſon may adopt either by adding or diminiſhing, according to the quantity of ingredients you wiſh to brew, in proportion to your quantity of malt.

But ſome articles demand particular attention, firſt the Eſſentia bina, which is compoſed of eight pounds of moiſt ſugar boiled in an iron veſſel, for no copper one could withſtand the heat ſufficiently till it comes to a thick ſyrupy conſiſtence, perfectly black, and extremely bitter.

☞ When making the Eſſentia and colour, obſerve when it is boiled as you think ſufficiently to make it liquid enough to pour off into your liquor, you muſt add a little clear water or lime-water, as you pleaſe, to bring it to a proper temper, otherwiſe it will become a hard, dry, and burnt ſubſtance if ſuffered to ſtand till cold, take care that no water is put to it till it is burnt enough.

Secondly, Colour compoſed of eight pounds of moiſt ſugar boiled till it obtains a middle ſtate between bitter and ſweet, and which gives to porter that fine mellow colour uſually ſo much admired in good porter.

Theſe ingredients thus prepared are added to the firſt wort, and boiled well together. (This is the baſis of porter, &c.

Having thus completed the general receipts and inſtruction for procuring the ſeveral liquors, it may not be amiſs, to promote general knowledge, to

give

give a ſlight ſketch of the properties of each article that every perſon may chuſe his own ingredients, and increaſe or decreaſe their various proportions, as may beſt ſuit his taſte or convenience.

Malt is a wholeſome nutritious grain, containing a ſoft balſamic oleaginous eſſence highly agreeble to the palate, and healthful to the conſtitution; but by no means intoxicating, except uſed in very large quantities. The intoxicating qualities of porter are aſcribed to the various drugs intermixed with it; it is evident ſome porter is more heady than others, and it ariſes from the greater or leſs quantity of the ſtupefactive ingredients, which malt alone will not produce, unleſs uſed in large quantities to produce intoxication, otherwiſe it would much diminiſh, if not totally exclude the Brewers' profit, when porter is retailed at 2d. the pint.

Pale malt is moſt nutritive, being from the tender method of drying it, neareſt to the original barley corn; it likewiſe contains more of the alkaline and balſamic qualities than the brown malt, which enduring a greater degree of heat in the kiln, is ſometimes ſo cruſhed and burnt, that its mealy parts loſe a great ſhare of its eſſential ſalts and vital properties.

Amber malt is that which is dried in a middle ſtate between pale and brown, and is now much in uſe, being the moſt pleaſant and free of either extremes; I would therefore recommend the uſe of it.

Hops are an aromatic grateful bitter, very wholeſome, and undoubtedly efficacious in giving both flavor and ſtrength to the beer.

Yeaſt is neceſſary to give the liquor that portion of elaſtic air, of which the boiling deprives it: obſerve, without fermentation or working no vat, or worts, however rich, can inebriate.

Sugar is a pleaſant nutritive extract, and forms the main body of beer, when boiled to a proper temper;

temper; for eſſentia, and for what is called colour, it anſwers both for malt and hops, being in part an agreeble ſweet, and in part a pleaſant bitter: ſugar is likewiſe a keeper of beer, and gives it that ſubſtance which improves with age; it is likewiſe a cheap ſubſtitute for malt, ſix pounds being, as was before obſerved, equal to one buſhel of malt. I would therefore adviſe every perſon to uſe ſugar prepared for colour; the eſſentia I leave optional.

Capſicum diſperſes wind and crudities cauſed by indigeſtion, properly uſed cannot be unhealthful, it gives a warm glow to the ſtomach, which is perceptible on drinking ſome beers, but ſhould be carefully made uſe of.

Ginger has the effects of capſicum, it futhermore cleanſes and flavors beer: but capſicum being cheaper is more uſed, and by its taſteleſs and extremely hot quality, cannot be ſo readily diſcerned in beer as ginger.

Treacle partakes of many of the properties of liquorice: is a laxative, and inclines to gentle perſpiration; by thus promoting the natural ſecretions it muſt be the means of rendering porter and beer in general wholeſome and healthy. Treacle is alſo a cheaper article than ſugar, and anſwers the purpoſes of colour where the beer is for immediate conſumption: but in ſummer where a body is required to withſtand the temperature of the air, and the draught is not quick, ſugar alone can give a body to the porter; therefore treacle will be a diſcretionary article.

Coriander ſeed uſed in ale is unwholeſome, and the uſe of it affords one of the many proofs of the little regard paid to the health of ſociety by intereſted perſons.

Cocculus indicus, commondly called Coculus India berries, is poiſonous, ſtupefactive, and unlawful: which is what ſo many have been fined for; but

but being of exceſſive ſtrength to attack the head, and when ground into a fine powder undiſcoverable in the liquor, is but too much uſed to the prejudice of the public.

After giving all the neceſſary inſtructions for porter, ſpirits, &c. I ſhall lay down in the plaineſt method the different calculations of liquor by the following tables.

AN

EXPLANATION

OF THE FOLLOWING

TABLES.

These Tables shew the prices of the odd Gallons of a Tun of any kind of Liquor from 41*l. per tun, to* 100*l.*

	41*l.p.*Tun.			42*l.p.*Tun.			43*l.p.*Tun.			44*l.p.*Tun.		
Gal.	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	0	3	3	0	3	4	0	3	4¾	0	3	5¾
2	0	6	6	0	6	8	0	6	9½	0	6	11¼
3	0	9	9	0	10	0	0	10	2¾	0	10	5½
4	0	13	0	0	13	4	0	13	7¾	0	13	11¼
5	0	16	3	0	16	8	0	17	0¾	0	17	5½
6	0	19	6¼	1	0	0	1	0	5½	1	0	11¼
7	1	2	9¼	1	3	8	1	3	10½	1	4	5¼
8	1	6	0½	1	6	4	1	7	3½	1	7	11
9	1	9	3¼	1	10	0	1	10	8½	1	11	5
10	1	12	6¼	1	13	8	1	14	1½	1	14	11
20	3	5	0¾	3	6	4	3	8	3	3	9	10
30	4	17	7¼	5	0	0	5	2	4½	5	4	9
126	20	10	0	21	0	0	21	10	0	22	0	0

Gal.	45 l. p. Tun. l.	s.	d.	46 l. p. Tun. l.	s.	d.	47 l. p. Tun. l.	s.	d.	48 l. p. Tun. l.	s.	d.
1	0	3	6 3/4	0	3	7 3/4	0	3	8 3/4	0	3	9 1/2
2	0	7	1 1/2	0	7	3 1/2	0	7	5 1/2	0	7	7 1/4
3	0	10	8 1/2	0	10	11 1/4	0	11	2 1/4	0	11	5
4	0	14	3 1/4	0	14	7	0	14	11	0	15	2 3/4
5	0	17	10 1/4	0	18	3	0	18	7 3/4	0	19	0 1/2
6	1	1	5	1	1	10 1/4	1	2	4 1/2	1	2	10 1/4
7	1	4	11 3/4	1	5	6 1/2	1	6	1 1/4	1	6	7 3/4
8	1	8	6 3/4	1	9	2 1/4	1	9	10	1	10	5 1/2
9	1	12	1 1/2	1	12	10 1/4	1	13	6 3/4	1	14	3 1/4
10	1	15	8 1/2	1	16	6	1	17	3 1/2	1	18	1
20	3	11	5	3	13	0	3	14	7 1/4	3	16	2 1/4
30	5	7	1 1/2	5	9	6 1/4	5	11	10 3/4	5	14	3 1/4
126	22	10	0	23	0	0	23	10	0	24	0	0

Gal.	49 l. p. Tun. l.	s.	d.	50 l. p. Tun. l.	s.	d.	51 l. p. Tun. l.	s	d.	52 l. p. Tun. l.	s.	d.
1	0	3	10 1/2	0	3	11 1/2	0	4	0 1/4	0	4	1 1/2
2	0	7	9 1/4	0	7	11	0	8	1	0	8	3
3	0	11	8 3/4	0	11	10 3/4	0	12	1 1/2	0	12	4 1/2
4	0	15	6 1/2	0	15	10 1/4	0	16	2 1/4	0	16	6
5	0	19	5 1/4	0	19	10	1	0	2 3/4	1	0	7 1/2
6	1	3	3 3/4	1	3	9 1/2	1	4	3 1/4	1	4	9
7	1	7	2 1/2	1	7	9 1/4	1	8	3 3/4	1	8	10 1/2
8	1	11	1 1/4	1	11	8 3/4	1	12	4 1/2	1	13	0
9	1	14	11 3/4	1	15	8 1/2	1	16	5	1	17	1 1/2
10	1	18	10 1/2	1	19	8	2	0	5 1/2	2	1	3
20	3	17	9 1/4	3	19	4 1/2	4	0	11 1/4	4	2	6 1/2
30	5	16	8	5	19	0 1/4	6	1	5	6	3	9 1/2
126	24	10	0	25	0	0	25	10	0	26	0	9

Gal.	53 l.	p.	Tun. d.	54 l.	p.	Tun. d.	55 l.	p.	Tun. d.	56 l.	p.	Tun. d.
1	0	4	2 1/4	0	4	3 1/4	0	4	4 1/2	0	4	5 1/4
2	0	8	4 3/4	0	8	6 1/2	0	8	8 3/4	0	8	10 1/2
3	0	12	7 1/4	0	12	10 1/4	0	13	1	0	13	3 3/4
4	0	16	9 1/2	0	17	1 1/2	0	17	5 1/2	0	17	9 1/4
5	1	1	0	1	1	5	1	1	9 3/4	1	2	2 1/2
6	1	5	2 1/2	1	5	8 1/2	1	6	2 1/4	1	6	7 3/4
7	1	9	5	1	9	11 3/4	1	10	6 1/2	1	11	1 1/4
8	1	13	7 1/4	1	14	3 1/4	1	14	11	1	15	6 1/2
9	1	17	9 3/4	1	18	6 3/4	1	19	3 1/4	1	19	11 3/4
10	2	2	0 1/4	2	2	10 1/4	2	3	7 3/4	2	4	5 1/4
20	4	4	0 1/2	4	5	8 1/2	4	7	3 1/2	4	8	10 1/2
30	6	6	2	6	8	6 3/4	6	10	11 1/4	6	13	4
126	26	10	0	27	0	0	27	10	0	28	0	0

Gal.	57 l.	p.	Tun. d.	58 l.	p.	Tun d.	59 l.	p.	Tun. d.	60 l.	p.	Tun. d.
1	0	4	6 1/4	0	4	7	0	4	8	0	4	9
2	0	9	0 1/2	0	9	2 1/4	0	9	4 1/4	0	9	6 1/4
3	0	13	6 3/4	0	13	9 1/2	0	14	0 1/2	0	14	3 1/4
4	0	18	1	0	18	4 3/4	0	18	8 1/4	0	19	0 2/3
5	1	2	7 1/4	1	3	0	1	3	4 3/4	1	3	9 2/3
6	1	7	1 1/2	1	7	7 1/4	1	8	1	1	8	6 3/4
7	1	11	7 3/4	1	12	2 1/2	1	12	9 1/4	1	13	3 3/4
8	1	16	2 1/4	1	6	9 3/4	1	17	5 2/3	1	18	1
9	2	0	8 1/2	2	1	5	2	2	1 1/3	2	2	10 1/4
10	2	5	2 1/4	2	6	0 1/4	2	6	9 3/4	2	7	7 1/4
20	4	10	5 1/2	4	1	0 3/4	4	3	7 3/4	4	15	2 3/4
30	6	15	8 1/2	6	1	1	7	0	5 2/3	7	2	10 1/4
126	28	10	0	29	0	0	29	10	0	30	0	●

Gal.	61 *l. p.* Tun.			62 *l. p.* Tun.			63 *l. p.* Tun.			64 *l. p.* Tun.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	0	4	10	0	4	11	0	5	0	0	5	$0\frac{3}{4}$
2	0	9	8	0	9	10	0	10	0	0	10	$1\frac{3}{4}$
3	0	14	$6\frac{1}{4}$	0	14	9	0	15	0	0	15	$2\frac{3}{4}$
4	0	19	$4\frac{1}{4}$	0	19	8	1	0	0	1	0	$3\frac{3}{4}$
5	1	4	$2\frac{1}{4}$	1	4	7	1	5	0	1	5	$4\frac{3}{4}$
6	1	9	$0\frac{2}{3}$	1	9	$6\frac{1}{4}$	1	10	0	1	10	$5\frac{3}{4}$
7	1	13	$10\frac{2}{3}$	1	14	$5\frac{1}{4}$	1	15	0	1	15	$6\frac{3}{4}$
8	1	18	$8\frac{3}{4}$	1	19	$4\frac{1}{4}$	2	0	0	2	0	$7\frac{3}{4}$
9	2	3	$6\frac{3}{4}$	2	4	$3\frac{1}{4}$	2	5	0	2	5	$8\frac{3}{4}$
10	2	8	$4\frac{3}{4}$	2	9	$2\frac{1}{4}$	2	10	0	2	10	$9\frac{3}{4}$
20	4	16	$9\frac{3}{4}$	4	18	$4\frac{3}{4}$	5	0	0	5	1	7
30	7	5	$2\frac{3}{4}$	7	7	$7\frac{1}{4}$	7	10	0	7	12	$4\frac{3}{4}$
126	30	10	0	31	0	0	31	10	0	32	0	0

Gal.	65 *l. p.* Tun.			66 *l. p.* Tun.			67 *l. p.* Tun.			68 *l. p.* Tun.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*	*l.*	*s.*	*d.*
1	0	5	$1\frac{3}{4}$	0	5	$2\frac{3}{4}$	0	5	$3\frac{3}{4}$	0	5	$4\frac{3}{4}$
2	0	10	$3\frac{1}{4}$	0	10	$4\frac{1}{2}$	0	10	$7\frac{1}{2}$	0	10	$9\frac{1}{2}$
3	0	15	$5\frac{1}{2}$	0	15	$8\frac{1}{2}$	0	15	$11\frac{1}{4}$	0	16	$2\frac{1}{4}$
4	1	0	$7\frac{1}{2}$	1	0	$11\frac{1}{4}$	1	1	3	1	1	7
5	1	5	$9\frac{1}{4}$	1	6	$2\frac{1}{4}$	1	6	7	1	6	$11\frac{3}{4}$
6	1	10	$11\frac{1}{4}$	1	11	5	1	11	$10\frac{3}{4}$	1	12	$4\frac{2}{3}$
7	1	16	1	1	16	$\frac{3}{4}$	1	17	$2\frac{1}{2}$	1	17	$9\frac{1}{4}$
8	2	1	3	2	1	$10\frac{3}{4}$	2	2	$6\frac{1}{4}$	2	3	2
9	2	6	5	2	7	$1\frac{1}{2}$	2	7	$10\frac{1}{4}$	2	8	$6\frac{3}{4}$
10	2	11	7	2	12	$4\frac{1}{2}$	2	13	2	2	13	$11\frac{2}{3}$
20	5	3	2	5	4	9	5	6	4	5	7	11
30	7	14	9	7	17	$1\frac{1}{2}$	7	9	$16\frac{1}{4}$	8	1	$10\frac{3}{4}$
126	32	10	0	33	0	0	33	0	10	34	0	0

Gal.	69 l. p. Tun. l.	s.	d.	70 l. p. Tun. l.	s.	d.	71 l. p. Tun. l.	s.	d.	72 l. p. Tun. l.	s.	d.
1	0	5	5½	0	5	6½	0	5	7½	0	5	8½
2	0	10	11¼	0	11	1¼	0	11	3	0	11	5
3	0	16	5	0	16	7¾	0	16	10¾	0	17	1⅔
4	1	1	10¾	1	2	2½	1	2	6¼	1	2	10¼
5	1	7	4½	1	7	9¼	1	8	2	1	8	6¾
6	1	12	10¼	1	13	3¾	1	13	9½	1	14	3¼
7	1	18	3¾	1	18	10½	1	19	5¼	1	19	11¾
8	2	3	9½	2	4	5¼	2	5	0¾	2	5	8⅓
9	2	9	3¼	2	9	11¾	2	10	8½	2	11	5
10	2	14	9	2	15	6½	2	16	4	2	17	1⅔
20	5	9	6¼	5	11	1¼	5	12	8¼	5	14	3
30	8	4	3¼	8	6	8	8	9	0½	8	11	5
126	34	10	0	35	0	0	35	10	0	36	0	0

Gal.	73 l. p. Tun. l.	s.	d.	74 l. p. Tun. l.	s.	d.	75 l. p. Tun. l.	s.	d.	76 l. p. Tun. l.	s.	d.
1	0	5	9½	0	5	10¼	0	5	11¼	0	6	0¼
2	0	11	7	0	11	8¾	0	11	10¾	0	12	0¼
3	0	17	4½	0	17	7¼	0	17	10¼	0	18	1
4	1	3	2	1	3	5¾	1	3	9½	1	4	1½
5	1	8	11½	1	9	4¼	1	9	9	1	10	1¾
6	1	14	9	1	15	2¾	1	15	8½	1	16	2¼
7	2	0	6½	2	1	1¼	2	1	8	2	2	2½
8	2	6	4	2	6	11¾	2	7	7¼	2	8	3
9	2	12	1½	2	12	10¼	2	13	6¾	2	14	3¼
10	2	17	11	2	18	8¾	2	19	6¼	3	0	3¾
20	5	15	10¼	5	17	5⅓	5	19	0½	6	0	7½
30	8	13	9⅔	8	16	2¼	8	18	6¾	9	0	11¼
126	36	10	0	37	0	0	37	10	0	38	0	0

Gal.	77 l. p. Tun. l.	s.	d.	78 l. p. Tun. l.	s.	d.	79 l. p. Tun. l.	s.	d.	80 l. p. Tun. l.	s.	d.
1	0	6	1 1/4	0	6	2 1/4	0	6	3	0	6	4
2	0	12	2 1/2	0	12	4 1/2	0	12	6 1/4	0	12	8 1/4
3	0	18	3 3/4	0	18	6 3/4	0	18	9 1/2	0	19	0 1/2
4	1	4	5 1/4	1	4	9	1	5	0 3/4	1	5	4 3/4
5	1	10	6 1/2	1	11	10 1/4	1	11	4	1	11	8 3/4
6	1	16	7 3/4	1	17	1 3/4	1	17	7 1/4	1	18	1
7	2	2	9 1/4	2	3	4	2	3	10 1/2	2	4	5 1/4
8	2	8	10 1/2	2	9	6 1/4	2	10	1 3/4	2	10	9 1/2
9	2	14	11 3/4	2	15	8 1/2	2	16	5	2	17	1 1/2
10	3	1	1 1/4	3	1	10 3/4	3	2	8 1/4	3	3	5 3/4
20	6	2	2 1/2	6	3	9 1/2	6	5	4 1/2	6	6	11 3/4
30	9	3	3 3/4	9	5	8 1/2	9	8	1	9	10	5 1/2
116	38	10	0	39	0	0	39	10	0	40	0	0

Gal.	81 l. p. Tun. l.	s.	d.	82 l. p. Tun. l.	s.	d.	83 l. p. Tun. l.	s.	d.	84 l. p. Tun. l.	s.	d.
1	0	6	5	0	6	6	0	6	7	0	6	8
2	0	12	10 1/4	0	13	0	0	13	2	0	13	4
3	0	19	3 1/4	0	19	6 1/4	0	19	9	1	0	0
4	1	5	8 1/2	1	6	0 1/4	1	6	4	1	6	8
5	1	12	1 1/2	1	12	6 1/2	1	12	11	1	13	4
6	1	18	6 3/4	1	19	0 1/2	1	19	6 1/4	2	0	0
7	2	4	11 3/4	2	5	6 1/2	2	6	1 1/4	2	6	8
8	2	11	5	2	12	0 3/4	2	12	8 1/4	2	13	4
9	2	17	0 1/2	2	18	6 3/4	2	19	3 1/4	3	0	0
10	3	4	3 1/4	3	5	0 3/4	3	5	0 1/4	3	6	8
20	6	8	6 3/4	6	10	1 3/4	6	10	8 3/4	6	13	4
30	9	12	10 1/4	9	15	2 3/4	9	15	7 1/4	10	0	0
126	40	10	0	41	0	0	41	10	0	42	0	0

Gal.	85 *l. p.* Tun. *l.*	*s.*	*d.*	86 *l. p.* Tun. *l.*	*s.*	*d.*	87 *l. p.* Tun. *l.*	*s.*	*d.*	88 *l. p.* Tun. *l.*	*s.*	*d.*
1	0	6	$8\frac{3}{4}$	0	6	$9\frac{3}{4}$	0	6	$10\frac{3}{4}$	0	6	$11\frac{3}{4}$
2	0	13	$5\frac{3}{4}$	0	13	$7\frac{3}{4}$	0	13	$9\frac{1}{2}$	0	13	$11\frac{1}{2}$
3	1	0	$2\frac{3}{4}$	1	0	$5\frac{1}{2}$	1	0	$8\frac{1}{2}$	1	0	$11\frac{1}{4}$
4	1	6	$11\frac{3}{4}$	1	7	$3\frac{1}{2}$	1	7	$7\frac{1}{4}$	1	7	11
5	1	13	$8\frac{1}{4}$	1	14	$1\frac{1}{2}$	1	14	$6\frac{1}{4}$	1	14	11
6	2	0	$5\frac{2}{3}$	2	0	$11\frac{1}{4}$	2	1	5	2	1	$10\frac{3}{4}$
7	2	7	$2\frac{2}{3}$	2	7	$9\frac{1}{4}$	2	8	$3\frac{3}{4}$	2	8	$10\frac{1}{4}$
8	2	13	$11\frac{2}{3}$	2	14	7	2	15	$2\frac{3}{4}$	2	15	$10\frac{1}{4}$
9	3	0	$8\frac{2}{3}$	3	1	5	3	2	$1\frac{1}{2}$	3	2	$10\frac{1}{4}$
10	3	7	$5\frac{2}{3}$	3	8	3	3	9	$0\frac{1}{2}$	3	9	10
20	6	14	11	6	16	6	6	18	1	6	19	8
30	10	2	$4\frac{2}{3}$	10	4	9	10	7	$1\frac{1}{2}$	10	9	$6\frac{1}{4}$
126	42	10	0	43	0	0	43	10	0	43	0	0

Gal.	89 *l. p.* Tun. *l.*	*s.*	*d.*	90 *l. p.* Tun. *l.*	*s.*	*d.*	91 *l. p.* Tun. *l.*	*s.*	*d.*	92 *l. p.* Tun. *l.*	*s.*	*d.*
1	0	7	$0\frac{3}{4}$	0	7	$1\frac{2}{3}$	0	7	$2\frac{1}{2}$	0	7	$3\frac{1}{2}$
2	0	14	$1\frac{1}{2}$	0	14	$3\frac{1}{4}$	0	14	5	0	14	7
3	1	1	$2\frac{1}{4}$	1	1	5	1	1	$7\frac{3}{4}$	1	1	$10\frac{3}{4}$
4	1	8	3	1	8	$6\frac{3}{4}$	1	8	$10\frac{1}{2}$	1	9	$2\frac{1}{4}$
5	1	15	$3\frac{3}{4}$	1	15	$8\frac{2}{3}$	1	16	$1\frac{1}{4}$	1	16	6
6	2	2	$4\frac{1}{2}$	2	2	$10\frac{1}{4}$	2	3	$3\frac{1}{4}$	2	3	$9\frac{3}{4}$
7	2	9	$5\frac{1}{4}$	2	9	$11\frac{3}{4}$	2	10	$6\frac{1}{2}$	2	11	$1\frac{1}{4}$
8	2	16	6	2	17	$1\frac{1}{4}$	2	17	$9\frac{1}{4}$	2	18	$4\frac{3}{4}$
9	3	3	$6\frac{3}{4}$	3	4	$3\frac{1}{4}$	3	4	$11\frac{1}{4}$	3	5	$8\frac{1}{2}$
10	3	10	$7\frac{1}{2}$	3	11	5	3	12	$2\frac{1}{2}$	3	13	0
20	7	1	3	7	2	$10\frac{1}{4}$	7	4	$5\frac{1}{4}$	7	6	$0\frac{3}{4}$
30	10	11	$10\frac{3}{4}$	10	14	$3\frac{1}{4}$	10	16	8	10	19	$0\frac{1}{2}$
126	44	10	0	45	0	0	45	10	0	46	0	0

Gal.	93 l. p. Tun. l.	s.	d.	94 l. p. Tun. l.	s.	d.	95 l. p. Tun. l.	s.	d.	96 l. p. Tun. l.	s.	d.
1	0	7	4½	0	7	5½	0	7	6¼	0	7	7⅓
2	0	14	9	0	14	11	0	15	0¾	0	15	2¾
3	1	2	1½	1	2	4½	1	2	7¼	1	2	10½
4	1	9	6¼	1	9	10	1	10	1¾	1	0	5½
5	1	16	10¾	1	17	3½	1	17	8¼	1	18	1
6	2	4	3¼	2	4	9	2	5	2¾	2	5	8½
7	2	11	7¾	2	12	2½	2	12	9¼	2	13	3¾
8	2	9	0½	2	19	8	3	0	3¾	3	0	11⅓
9	3	6	5	3	7	1½	3	7	10¼	3	8	6¾
10	3	13	9½	3	14	7	3	15	4¾	3	16	2⅓
20	7	7	7½	7	9	2½	7	10	9½	7	12	4½
30	11	1	5	11	3	9½	11	6	2¼	11	8	6¾
126	46	10	0	47	0	0	47	10	0	48	0	0

Gal.	97 l. p. Tun. l.	s.	d.	98 l. p. Tun. l.	s.	d.	99 l. p. Tun. l.	s.	d.	100 l. p Tun. l.	s.	d.
1	0	7	8⅓	0	7	9¼	0	7	10¼	0	7	11
2	0	15	4½	0	15	6½	0	15	8½	0	15	10¾
3	1	3	1¾	1	3	3¾	1	3	6¾	1	3	9½
4	1	10	9¼	1	11	1¼	1	11	5	1	11	8¾
5	1	18	5½	1	18	10½	1	19	3¼	1	19	8
6	2	6	2¾	2	6	7¾	2	7	1½	2	7	7¼
7	2	13	10⅓	2	14	5½	2	14	11¾	2	15	6½
8	3	1	7½	3	2	2	3	2	10	3	3	5¾
9	3	9	3¾	3	9	11¾	3	10	8½	3	11	5
10	3	16	11¼	3	17	9¼	3	18	6¾	3	19	4⅓
20	7	13	11½	7	15	6½	7	17	1½	7	18	8⅔
30	11	10	11	11	13	4	11	15	8½	11	18	1
126	48	10	●	49	0	0	49	10	0	50	0	0

A TABLE,

SHEWING

The just weight of Rectified Spirit of

WINE, BRANDY RUM,

And PROOF SPIRITS.

FROM 1 GALLON TO 63.

For the use of this Table the Reader is requested to see directions for purchasing Gin, see page 39.

Gal:	*Rect. Sp. Wine.* C. q. lb oz.	*Rum and Brandy.* C. q. lb. oz.	*P. Spirits.* C. q. lb. oz.
1	0 0 6 13	0 0 7 10	0 0 7 12
2	0 0 13 10	0 0 15 4	0 0 15 8
3	0 0 20 7	0 0 22 14	0 0 23 4
4	0 0 27 4	0 1 2 8	0 1 3 0
5	0 1 6 1	0 1 10 2	0 1 10 12
6	0 1 12 14	0 1 17 12	0 1 18 8
7	0 1 19 11	0 1 25 6	0 1 26 4
8	0 1 26 8	0 2 5 0	0 2 6 0
9	0 2 5 5	0 2 12 10	0 2 13 12
10	0 2 12 2	0 2 20 4	0 2 21 8
11	0 2 18 15	0 2 27 14	0 3 1 4
12	0 2 25 12	0 3 7 8	0 3 9 0
13	0 3 4 9	0 3 15 2	0 3 16 12
14	0 3 11 6	0 3 22 12	0 3 24 8
15	0 3 18 3	1 0 2 6	1 0 4 4
16	0 3 25 0	1 0 10 0	1 0 12 0
17	1 0 3 13	1 0 17 10	1 0 19 12
18	1 0 10 10	1 0 25 4	1 0 27 8
19	1 0 17 7	1 1 4 14	1 1 7 4
20	1 0 24 4	1 1 12 8	1 1 15 0
21	1 1 3 1	1 1 20 2	1 1 22 12
22	1 1 9 1	1 1 27 12	1 2 2 8
23	1 1 16 11	1 2 7 6	1 2 10 4
24	1 1 23 8	1 2 15 0	1 2 18 0
25	1 2 2 5	1 2 22 10	1 2 25 12

Gal.	Rect. Sp. Wine. C	q.	lb.	oz.	Rum and Brandy. C.	q.	lb.	oz.	P. Spirits. C.	q.	lb.	oz.
26	1	2	9	2	1	3	2	4	1	3	5	8
27	1	2	15	15	1	3	9	14	1	3	13	4
28	1	2	22	12	1	3	17	8	1	3	21	0
29	1	3	1	9	1	3	25	2	2	0	0	12
30	1	3	8	6	2	0	4	12	2	0	8	8
31	1	3	15	3	2	0	12	6	2	0	16	4
32	1	3	22	0	2	0	20	0	2	0	24	0
33	2	0	0	13	2	0	27	10	2	1	3	12
34	2	0	7	10	2	1	7	4	2	1	11	8
35	2	0	14	7	2	1	14	14	2	1	19	4
36	2	0	21	4	2	1	22	8	2	1	27	0
37	2	1	0	1	2	2	2	2	2	2	6	12
38	2	1	6	14	2	2	9	12	2	2	14	8
39	2	1	13	11	2	2	17	6	2	2	22	4
40	2	1	20	8	2	2	25	0	2	3	2	0
41	2	1	27	5	2	3	4	10	2	3	9	12
42	2	2	6	2	2	3	12	4	2	3	17	8
43	2	2	12	15	2	3	19	14	2	3	25	4
44	2	2	19	12	3	3	27	8	3	0	5	0
45	2	2	26	9	3	0	7	2	3	0	12	12
46	2	3	5	6	3	0	14	12	3	0	20	8
47	2	3	12	3	3	0	22	6	3	1	0	4
48	2	3	19	0	3	1	2	0	3	1	8	0
49	2	3	25	13	3	1	9	10	3	1	15	12
50	3	0	4	10	3	1	17	4	3	1	23	8
51	3	0	11	7	3	1	24	14	3	2	3	4
52	3	0	18	4	3	2	4	8	3	2	11	0
53	3	0	25	1	3	2	12	2	3	2	18	12
54	3	1	3	14	3	2	19	12	3	2	26	8
55	3	1	10	11	3	2	27	6	3	3	6	4
56	3	1	17	8	3	3	7	0	3	3	14	0
57	3	1	24	5	3	3	14	10	3	3	21	21
58	3	2	3	2	3	3	22	4	4	0	1	8
59	3	2	9	15	4	0	1	14	4	0	9	4
60	3	2	16	12	4	0	9	8	4	0	17	0
61	3	2	23	9	4	0	17	2	4	0	24	12
62	3	3	2	6	4	0	24	12	4	1	4	8
63	3	3	9	3	4	1	4	6	4	1	12	4

DIRECTIONS

FOR USING

QUIN's

NEW CONSTRUCTED

HYDROMETER;

ACCURATELY ADJUSTED.

As required by Act of Parliament:

By the uſe of Quin's Hydrometer, (which is uſually ſold for a guinea, and may be had of moſt mathematical-inſtrument-makers) may be clearly diſcovered, without any ſort of difficulty, how much ſpirits of any ſtrength are above or below proof, with ſo much exactneſs, as to ſhew the effect of a ſingle pint of water in 100 gallons.

The Hydrometer has 7 weights to ſhew all the ſtrengths under and over-proof of 7ld. 12 ounces the gallon; that being the weight allowed, and to which the inſtrument is adjuſted.

The weights are numbered 1, 2, 3, 4, 5, 6, 7, and are uſed on the top of the inſtrument in the following order.

Note, After filling a tin or glaſs veſſel, with about a pint of ſpirits, (the heat being firſt tried by the Thermometer) gently immerge the inſtrument therein.

OVER-

OVER PROOF.		UNDER PROOF.	
No. of the Weights.	Gallons to 20 over-proof	No. of the Weights.	Gallons in 20 under-proof.
1	16	4	1
4	15	2 4	2
1 4	14	3 4	3
5	13	5	4
1 5	12	2 5	5
4 5	11	3 5	6
1 4 5	10	4 5	7
6	9	2 4 5	8
1 6	8	3 4 5	9
4 6	7	6	10
1 4 6	6	2 6	11
5 6	5	3 6	12
1 5 6	4	4 6	13
4 5 6	3	2 4 6	14
1 4 5 6	2	3 4 6	15
7	1	5 6	16
1 7	proof	2 5 6	17
		3 5 6	18
		4 5 6	19

The weight No. 7, must be on the Instrument in all under-proof spirits.

7

The uſe of the preceeding Table is ſo very ſimple and obvious, that I apprehend a few examples will be quite ſufficient to illuſtrate it.

Let the weight No. 1, be put on the inſtrument, immerſed in the ſpirits; if it ſinks to the bead on the ſtem, it ſhews every 20 gallons of ſuch ſpirits are 16 gallons over-proof. If the weight No. 4, is put on the inſtrument, and it ſinks to the bead, as before, it ſhews 20 gallons is 15 gallons over-proof; but if the weights 1, and 4, are put on the hydrometer, and it ſinks to the bead, it ſhews 20 gallons is 14 gallons over-proof. And ſo of the reſt of the over-proofs.

The weights No. 1, and 7, are put on for proof, but if the weights 4 and 7, are put on the inſtrument, immerſed in the ſpirits, and it ſinks to the ſtem, it ſhews 22 gallons of ſuch ſpirits to be 1 gallon under-proof; if the three weights 2, 4, 7, are put on the inſtrument, and it ſinks as uſual, it ſhews 20 gallons to be 2 gallons under-proof, and is worth no more than 18 gallons of proof-ſpirits. And ſo of the under-proofs, as low as 19 gallons of water to 1 of ſpirits, as may be ſeen by the Table.

This Hydrometer is adjuſted to temperate, or 50 degrees of Farenheit's ſcale, in itſelf, which is the beſt heat for trying ſpirits; but when the ſpirits are not at that heat, for every four degrees warmer, allow 20 gallons to be one quart weaker; and for every four degrees colder, allow 20 gallons to be one quart ſtronger.

Note, That one degree on the ſtem is 1 pint on 100 gallons; and that any quantity of ſpirits, (not leſs than half a pint) may be tried with this inſtrument.

LIENCES

LICENCES,

To ALE HOUSE KEEPERS, &c.

(30 Geo. III, c. 38)

After October 10, 1790, all perſons who ſhall retail foreign wines or Britiſh made wines, or ſweets, or diſtilled ſpiritous liquors, or ſtrong waters, ſhall, before they retail any of the above articles, take out ſuch licences hereafter mentioned as the caſe may require; which licence ſhall be granted in the following manner:

If any ſuch licence ſhall be granted within the chief office of Exciſe in London, the ſame ſhall be granted under the hands and ſeals of two or more commiſsioners of Exciſe in England, or by ſuch perſons as they ſhall appoint; but if the licence ſhall be taken out in any part of the kingdom not within the ſaid limits, they ſhall be granted under the hands and ſeals of the collectors and ſupervisors of Exciſe within their reſpective diſtricts, and in Scotland in the ſame manner, upon paying the ſeveral ſums of money following:

	l.	*s.*	*d.*
The ſtamp duty on the Juſtices licence to retail Porter and Spirits	1	11	6
Ale licences, only, - -	0	10	6
To retail Foreign wine in England if the party has not a ſpirit or beer licence	5	4	0
If the party has a beer licence and not one for ſpirits - -	4	4	0
If the party has alſo a ſpirit licence -	2	4	0
For every licence to retail Britiſh made wines or ſweets, either in England or Scotland - -	2	4	0

To retail Foreign wines in Scotland if the party has not a ſpirit or beer licence - - - -	3	6	8
If he has a beer licence, but not one for ſpirits - - -	2	13	4
If he has alſo a ſpirit licence - -	1	6	8
For every licence to retail ſpirits in Great Britain, if the party's houſe be rated under 15 pounds per annum -	4	14	0
If at 15 and under 20 - -	5	2	0
If at 20 and under 25 - -	5	10	0
If at 25 and under 30 - -	5	18	0
If at 30 and under 40 - -	6	6	0
If at 40 and under 50 - -	6	14	0
If at 50 or upwards - -	7	2	0

Theſe licences to be renewed annually; every perſon who ſells foreign wine, by retail, without a licence, or renewing it in time, forfeits 50l.

On death or removal, upon application to the commiſsioners, or collectors, or ſupervisors, as before recited, the executor, &c. will be authoriſed to carry on the trade for the remainder of the term; alſo transferable one to another.

All perſons ſhall be deemed retailers of foreign wine, who ſell it in leſs quantities than the quantity imported.

Any perſon ſelling 25 gallons or under of Britiſh made wine or ſweets, is deemed a retailer of that article.

All perſons who ſhall ſell ſpirits, mixed or unmixed, in any leſs quantity than two gallons, ſhall be deemed retailers.

The NEW and OLD

DUTY

UPON ALL KINDS OF

Foreign and British Spiritous Liquors, Wines, &c. &c. &c.

FOREIGN SPIRITS.

Wholeſale Dealers in ſpirits are to take out an exciſe licence annually, and pay 5l. for the ſame, by 24 Geo. III, c. 41. on penelty of 30l.

Foreign ſpirits are ſubject to the following duties, payable at the Cuſtom-houſe, on importation.

	Duty.			Drawback.		
	l.	*s.*	*d.*	*l.*	*s.*	*d.*
Arrack imported by the Eaſt India Company, Brandy, and geneva, per gallon	0	0	9	0	0	8
Citron water, per gallon	0	5	8	0	5	1
Hungary water, Roſa ſolis, Viſney, Uſquebaugh, Cordial water, and all ſpirits not enumerated, per gallon	0	2	10	0	2	7
Rum Britiſh, the gallon	0	0	5	0	0	5
Foreign - -	0	0	7	0	0	6

And there is morever to be paid for Brandy, Rum, Spirits, or Aqua Vitae, imported into Great Britain, the duties of Exciſe following, to be paid by the Importer, before the landing thereof:

		Total Duty.
Old Duty. For every gallon of ſingle brandy, by 27 Geo. 3, c. 13,	4s. 3d.	0 6 9
New Duty. by 31 Geo. 3, c. 1.	10d.	
Add. Duty. by 34 Geo. 3, c. 3.	10d.	
Furth. Duty. by 35 Geo. 3, c. 3.	10d.	

Old.	For every gall. above proof, by 27 Geo. 3. c. 13.	8s. 1d.	0	13 1
New.	By 31 Geo. 3. c. 1.	1s. 8d.		
Add.	By 34 Geo. 3. c. 3.	1s. 8d.		
Furth.	By 35 Geo. 3. c. 12.	1s. 8d.		
Old.	For every gall. of rum ſpirits, or aqua vitæ, of the produce of the Britiſh plantations, 27 Geo. 3, c. 13. - - - - -	3s. 7d.	0	5 7
New.	By 31 Geo. 3, c. 1.	8d.		
Add.	By 34 Geo. 3, c. 3.	8d.		
Furth.	By 35 Geo. 3, c. 12.	8d.		
Old.	For every gall. above proof, by 27 Geo. 3, c. 13.	6s. 8d.	0	10 8
New.	By 31 Geo. 3, c. 1.	1s. 4d.		
Add.	By 34 Geo. 3, c. 3.	1s. 4d.		
Furth.	By 35 Geo. 3, c. 12.	1s. 4d.		

BRITISH SPIRITS.

Diſtillers and Rectifiers are, viz. Corn Diſtillers, under the Penalty of 200l. and Molaſſes Diſtillers and Rectifiers, under the penalty of 30l. to take out an exciſe licence annually, paying one half-penny per gallon for the contents of their ſtills. 24 Geo. 3, c. 41.

The maker to pay the duties of exciſe following.

Old.	For every gallon of fermented wort or waſh, made in England for extracting ſpirits for home conſumption, from any malt, corn, grain, or tilts, or any mixture with the ſame, by 27 Geo. 3, c. 13.	6d.	0	0 9
New.	By 31 Geo. 3, c. 1, and 33 Geo. 3, c. 59. - - - -	1d.		
Add.	By 35 Geo. 3, c. 2, 1d, and by 35 Geo. 3, c. 11s. 1d.			

Old.	For every gallon of cyder or perry, or any other liquor brewed in England, for extracting ſpirits for home conſumption, by 27 Geo. 3, c. 13. - - - - - - - - 5d.	—	0	0 5
New.	By 31 Geo. 3, c. 1, and 33 Geo. 3, c. 59. - - 1 -			
Add.	By 34 Geo. 3, c. 2, 1d. and by 35 Geo. 3, c. 2. - - 1d.	—		
Old.	Ditto from molaſſes or ſugar, by 27 Geo. 3, c. 13. 8¾d.			
New.	By 31 Geo. 3, c. 1, and 33 Geo. 3, c. 59. - - 1¼d.	0	1	1¼
Add.	By 34 Geo. 3, c. 2. 1½d. and by 35 Geo. 3, c. 11. 1½d.			
Old.	Ditto from foreign refuſed wine, or foreign cyder, or waſh prepared from foreign materials, except molaſſes and ſugar, 27 Geo. 3, c. 13. - 1s.	—	0	1 6
New.	By 31 Geo. 3, c. 1, and 33 Geo. 3, c. 59. - - 2d.			
Add.	By 34 Geo. 3, c. 2s. 2d. and by 35 Geo. 3, c. 11s. 2d.	—		
Old.	For every 96 gallons of waſh, which Biſhop and Co. of Maidſtone, ſhall produce from 112lb. of malt or corn, by 28 Geo. 3, c. 46, ſ. 63. - - 16s. 4d.	—	1	4 6¼
New.	By 31 Geo. 3, c. 1, and by 33 Geo. 3, c. 59. - 2s. 8¾d.			
Add.	By 34 Geo. 3, c. 2. 2s. 8¾d. and by 35 Geo. 3, c. 11. 2s. 8¾d.	—		

Old.	For every gallon, Engliſh wine-meaſure, of ſpirits, not exceeding one to ten over proof, made in Scotland, and imported in England, to be paid by the importer by 28 Geo. 3, c. 46, ſ. 56. 2s. 9d.	—	0	3 8
New.	By 31 Geo. 3, c. 1, and 34 Geo. 3, c. 59. 5½d.			
Add.	By 34 Geo. 3, c. 2. 5½d.	—		

And for every gallon of ſuch ſpirits of a greater ſtrength than one to ten over proof, and not exceeding 31. per cent. over one to ten over proof, an additional duty in proportion to the ſurplus ſtrength to be paid by the importer before landing, 27 Geo. 3, c. 13; 31 Geo. 3, c. 1; 33 Geo. 3, c. 59; and 34 Geo. 3, c. 3.

Waſh brewed in England, according to 28 Geo. 3, c. 46, to be exported to Scotland, is not chargeable with the additional duties of 31 Geo. 3, c. 1; 34 Geo. 3, c. 2; and 35 Geo. 3, c. 11.

DUTIES UPON BRITISH SWEET WINE.

Makers of mead for ſale are under the penalty of 10l. to take out an exciſe licenſe annually, and pay for the ſame 1l. 24 Geo. 3. ſ. 2. c. 41.

And every maker of every kind of ſweet wines, made for wholeſale, is under the penalty of 30l. to take out a licence annually, and pay for the ſame 5l. 24 Geo 3. ſ. 2, c. 41

And, by 30 Geo 3. c. 38, every retailer of made wines or ſweets is under the pain of being proceeded againſt as an unlicenced alehouſe keeper, to take out an exciſe licence annually, and pay for the ſame 2l. 4s.

And there ſhall be paid for every gallon of meddyglin or mead made in Great Britian for ſale, 1s. 27 Geo 3. c. 13.

And for every barrel, of ſweets or made wines 18s. 4¾d. by 27 Geo 3 . c. 13, and 11s. 7¼d. by 35 Geo. 3. c. 10, and 12s. by 36 Geo. 3, c. 123.---Total 2l. 2s. per barrel, which ſum of two guineas is ſaved by a private family, if made according to the directions I before laid down, for their own conſumption.

DUTY ON BEER BREWED FOR SALE.

(24 Geo. 3, c. 41.)

Every common brewer of ſmall or table beer, not being a common brewer of ſtrong beer, ſhall take out an exciſe licence annually, and pay for the ſame the ſum of 1l. on penalty of 10l.

Every common brewer who ſhall brew ſtrong beer ſhall, on a penalty of 50l. take out a licence annually, and pay for the ſame the ſum of 1l. 10l. if the quantity of beer brewed by him ſhall not exceed, within the year, ending the 5th day of July in each year, previous to his taking out the licence, the quantity of 1000 barrels.

	£.	s.	d.
Ditto, between 1000 and 2000 barrels -	2	0	0
Ditto, between 2000 and 5000 - - -	5	0	0
Ditto, between 5000 and 7500 - - -	7	10	0
Ditto, between 7500 and 10,000 - -	10	0	0
Ditto, between 10,000 and 20,000 -	20	0	0
Ditto, between 20,000 and 30,000 -	30	0	0
Ditto, between 30,000 and 40,000 -	40	0	0
Ditto, exceeding 40,000 - - - - -	50	0	0

Brewers who withdraw their entries and make freſh ones, to pay the whole duty.

And by 27 Geo. 3, c. 13, there ſhall be paid for every barrel of beer or ale, above 6s. the barrel, (excluſive of the duty, not being two-penny ale, mentioned in the ſeventh article of the Treaty of Union, nor table beer,) 8s.

Allowance

Allowance upon every barrel of ditto made for ſale by retail within the bills of mortality, 1s. 4d. in any other part of England, 1s. 8d. and in Scotland 10d.

Bounty on exportation of ditto, when barley is at or under 1l. 4s. the quarter, containing eight buſhels, the barrel, 1s.

Drawback on exportation of ditto, after deducting 3d. per ton for charges, the barrel 8s.

Beer or ale made for ſale, of 6s. the barrel, or under (excluſive of the duty) the barrel, 1s. 4d.

Allowance for every barrel of ditto made for ſale by retail in England, 4d. in Scotland, 3d.

Engliſh table beer or ale, above 6s. the barrel, and not exceeding 13s. excluſive of the duties, 33 Geo. 3, c. 23, ſ. 1. the barrel 3s.

N. B. Thus the table-beer itſelf being 13s. the duty of 3s. being added thereto, makes the price to the conſumer 16s. per barrel.

Two-penny ale, mentioned in the ſeventh article of the Treaty of Union, the barrel 3s. 4¼d. and 13-19ths. part of a farthing.

Allowance upon every barrel of ditto brewed in Scotland, 6d.

Beer, ale, or mum, except French, imported, the barrel 17s. 3d.

French beer, ale, or mum, imported directly into Great Britain, the barrel 8s.

And the above allowances are to be paid at the end of four months after the duties have been paid, in manner following, that is to ſay:

If any common brewer, &c. ſhall, after the end of four months, leave with the collector of exciſe of the diſtrict, and where the duties were paid, a certificate from the officer who received the duties, that the duties upon beer or ale have been paid, which certificate the officer is to give gratis, then

the collector ſhall, out of the duties of malt, forthwith pay the perſon producing the certificate the allowance directed; and in caſe the collector ſhall not have money in hand to pay, then the commiſſioners of the exciſe are to pay the allowance out of the duties on malt, or any monies then in their hands, 20 Geo. 3, c. 35, ſ. 7.

(32 Geo. 3, c, 8.)

By this act, to prevent frauds, no common brewer ſhall ſell any beer or wort in leſs quantity than a whole caſk, containing four gallons and a half, on penalty of 50l. half to the king, and half to the informer.

To guage a beer puncheon ſtanding by inches, and the quantity given in gallons and quarts, by the number of wet inches when guaged.

Inches.	Gal.	Quar.	Inches.	Gal.	Quar.
1	1	3	19	38	2
2¼	3	1	20	40	2
3	5		21	43	
4	6	3	22	45	1
5	8	2	23	47	1
6	10	2	24	50	
7	12	2	25	51	2
8	14	2	26	53	3
9	16	2	27	55	3
10	18	2	28	57	3
11	20	2	29	59	3
12	23		30	61	3
13	25		31	63	2
14	27		32	65	2
15	29	1	33	67	1
16	31	2	34	68	3
17	33	3	35	70	3
18	36		36	72	

As a mark of the great utility of the following tables which I publiſhed in Auguſt, 1794 and 1795, the porter tables at 6d. and the ſpirit ditto at 8d. I now aſſure the public that I have ſold 80,700 of them up to this day, which ſhall appear by my books, and may be had yet at my houſe, together or ſeparate, at the before-mentioned prices.

THE PUBLICANS' *CELLAR AND BAR* READY ACCOMPTANT.

Price of ſtore beef or amber at 35s. *per barrel, which is what the Publican pays to the Brewer: each barrel contains* 36 *gallons, which is* 11$\frac{2}{3}$*d. per gallon.*

Price from 1 Gallon to 108 Gallons.

Gal.	*Bar.*	*Firk.*	*Gal.*	£.	s.	d.
1	0	0	1	0	0	11$\frac{2}{3}$
2	0	0	2	0	1	11$\frac{1}{3}$
3	0	0	3	0	2	11
4	0	0	4	0	3	10$\frac{2}{3}$
5	0	0	5	0	4	10$\frac{1}{3}$
6	0	0	6	0	5	10
7	0	0	7	0	6	9$\frac{2}{3}$
8	0	0	8	0	7	9$\frac{1}{3}$
9	0	1	0	0	8	9

Gal.	Bar.	Firk.	Gal.	£.	s.	d.
10	0	1	1	0	9	8⅔
11	0	1	2	0	10	8⅓
12	0	1	3	0	11	8
13	0	1	4	0	12	7⅔
14	0	1	5	0	13	7⅓
15	0	1	6	0	14	7
16	0	1	7	0	15	6⅔
17	0	1	8	0	16	6⅓
18	0	2	0	0	17	6
19	0	2	1	0	18	5⅔
20	0	2	2	0	19	5⅓
21	0	2	3	1	0	5
22	0	2	4	1	1	4⅔
23	0	2	5	1	2	4⅓
24	0	2	6	1	3	4
25	0	2	7	1	4	3⅔
26	0	2	8	1	5	3⅓
27	0	3	0	1	6	3
28	0	3	1	1	7	2⅔
29	0	3	2	1	8	2⅓
30	0	3	3	1	9	2
31	0	3	4	1	10	1⅔
32	0	3	5	1	11	1⅓
33	0	3	6	1	12	1
34	0	3	7	1	13	0⅔
35	0	3	8	1	14	0⅓
36	1	0	0	1	15	0
37	1	0	1	1	16	11⅔
38	1	0	2	1	17	11⅓
39	1	0	3	1	18	11
40	1	0	4	1	19	10⅔
41	1	0	5	2	0	10⅓
42	1	0	6	2	1	10
43	1	0	7	2	2	9⅔
44	1	0	8	2	3	9⅓
45	1	1	0	2	4	9
46	1	1	1	2	5	8⅔
47	1	1	2	2	6	8⅓
48	1	1	3	2	7	8
49	1	1	4	2	8	7⅔

Gal.	Bar.	Firk.	Gal.	£.	s.	d.
50	1	1	5	2	8	7 1/3
51	1	1	6	2	9	7
52	1	1	7	2	10	6 2/3
53	1	1	8	2	11	6 1/3
54	1	2	0	2	12	6
55	1	2	1	2	13	5 2/3
56	1	2	2	2	14	5 1/3
57	1	2	3	2	15	5
58	1	2	4	2	16	4 2/3
59	1	2	5	2	17	4 1/3
60	1	2	6	2	18	4
61	1	2	7	2	19	3 2/3
62	1	2	8	3	0	3 1/3
63	1	3	0	3	1	3
64	1	3	1	3	2	2 2/3
65	1	3	2	3	3	2 1/3
66	1	3	3	3	4	2
67	1	3	4	3	5	1 2/3
68	1	3	5	3	6	1 1/3
69	1	3	6	3	7	1
70	1	3	7	3	8	0 2/3
71	1	3	8	3	9	0 1/4
72	2	0	0	3	10	0
73	2	0	1	3	11	11 2/3
74	2	0	2	3	12	11 1/3
75	2	0	3	3	13	11
76	2	0	4	3	14	10 2/3
77	2	0	5	3	15	10 1/3
78	2	0	6	3	16	10
79	2	0	7	3	17	9 2/3
80	2	0	8	3	18	9 1/3
81	2	1	0	3	19	9
82	2	1	1	3	0	8 2/3
83	2	1	2	4	1	8 1/3
84	2	1	3	4	2	8
85	2	1	4	4	3	7 2/3
86	2	1	5	4	4	7 1/3
87	2	1	6	4	5	7
88	2	1	7	4	6	6 2/3
89	2	1	8	4	7	6 1/3

Gal.	Bar.	Firk.	Gal.	£.	s.	d.
90	2	2	0	4	7	6
91	2	2	1	4	8	5⅔
92	2	2	2	4	9	5⅓
93	2	2	3	4	10	5
94	2	2	4	4	11	4⅔
95	2	2	5	4	12	4⅓
96	2	2	6	4	13	4
97	2	2	7	4	14	3⅔
98	2	2	8	4	15	3⅓
99	2	3	0	4	16	3
100	2	3	1	4	17	2⅔
101	2	3	2	4	18	2⅓
102	2	3	3	4	19	2
103	2	3	4	5	0	1⅔
104	2	3	5	5	1	1⅓
105	2	3	6	5	2	1
106	2	3	7	5	3	0⅔
107	2	3	8	5	4	0⅓
108	3	0	0	5	5	0

The Gauge of the following Caſks, by the Head, Bulge, or Length, ſtanding and lying, ſhewing the quantity of gallons they ought to contain, and the dimenſions of each Caſk, that by finding any deficiency in the admeaſurement you may immediately conclude your caſks are ſhort of the quantity they ought to contain.

	Length. In. Ten.	*Head.* In. Ten.	*Bulge.* In. Ten.
One butt contains 108 gal. or 3 bar.	46 0	24 0	31 0
One puncheon 72 ditto, or 2 do.	36 0	23 6	28 0
One hogſhead 54 ditto	31 3	22 0	26 0
Half ditto 27 ditto	24 5	17 8	21 0
One barrel 36 ditto	26 5	20 0	23 0
One kilderkin 18 ditto	21 0	16 0	18 0
One firkin 9 ditto	16 4	12 0	15 0

The Gauge of Beer ſtanding by inches, and the quantities given in gallons and quarts per do.

If you want to find the price according to the gallons, ſee the following pages.

In.	*Ten.*		*Gal.*	*Qu.*	*In.*		*Gal.*	*Qu.*
1	1	is	2	0	24	is	56	3
2	2	-	4	0	25	-	59	3
3	0	-	5	2	26	-	62	0
4	0	-	7	2	27	-	64	3
5	2	-	10	0	28	-	67	1
6	0	-	11	3	29	-	69	3
7	0	-	14	0	30	-	72	2
8	0	-	16	0	31	-	75	0
9	0	-	18	2	32	-	77	2
10	0	-	21	0	33	-	80	0
11	0	-	23	1	34	-	82	2
12	0	-	26	0	35	-	85	0
13	0	-	28	1	36	-	87	2
14	0	-	30	3	37	-	89	3
15	0	-	33	1	38	-	92	0
16	0	-	36	0	39	-	94	1
17	0	-	38	2	40	-	96	2
18	0	-	41	0	41	-	98	2
19	0	-	43	3	42	-	100	2
20	0	-	46	1	43	-	102	2
21	0	-	49	0	44	-	104	2
22	0	-	51	3	45	-	106	1
23	0	-	54	1	46	-	108	0

A Table of Fees and Expences, uſually paid by Publicans.

	s.	*d.*
For ſtarting every barrel of beer - - -	0	1
For ſtopping every 20 butts of ſtarted beer	2	0
To the Cooper for every firkin of finings -	3	6

Or

Or finings for every butt of beer consumed 1 0
For removing of a butt of beer from a starting cellar abroad into the home cellar - - 1 0
Ditto for a puncheon - - - 0 8
For removing a butt or puncheon in the home cellar, and for ale in the same proportion 0 6
For the fee, or use of every tap tub - 0 6
Ditto save-all - - - - - 1 6
Ditto tunnel - - - - - - 0 6
Ditto water tub - - - 2 6
No charge on fining tubs, they being the sole property of the cooper.

The PUBLICAN's

TRUE FRIEND,

Or, Gauging Assistant.

Shewing the Gauge of the several Sorts of Casks, lying or standing, with the Gallons they contain, and the Dimensions of each Vessel, by a common Porter Rule, thus enabling the Publican to detect or guard against the Fraud of Servants, Distillers, Wine Merchants, &c.

4 Gallon Casks lying.					5 2 is 2 0	5 Gallon Cask, lying.				
In.	*Ten.*		*Gal.*	*Qu.*	5 8 - 2 1	*In.*	*Ten.*		*Gal.*	*Qu.*
1	2	is	0	1	6 3 - 2 2	1	2	is	0	1
2	0	-	0	2	6 8 - 2 3	1	8	-	0	2
2	6	-	0	3	7 3 - 3 0	2	4	-	0	3
3	1	-	1	0	7 9 - 3 1	2	9½	-	1	0
3	7	-	1	1	8 5 - 3 2	3	3	-	1	1
4	2	-	1	2	9 4 - 3 3	3	8	-	1	2
4	7	-	1	3	10 5 - 4 0	4	2	-	1	3

4	6	is	2	0
5	0	-	2	1
5	4	-	2	2
5	8	-	2	3
6	2	-	3	0
6	6	-	3	1
7	0	-	3	2
7	4	-	3	3
7	9	-	4	0
8	4	-	4	1
9	0	-	4	2
9	7	-	4	3
10	9	-	5	0

6 Gallon Casks lying.

In.	*Ten.*		*Gal.*	*Qu.*
0	9	is	0	1
1	6	-	0	2
2	1	-	0	3
2	6	-	1	0
3	1	-	1	1
3	6	-	1	2
4	0	-	1	3
4	4	-	2	0
4	7	-	2	1
5	2	-	2	2
5	5½	-	2	3
5	9	-	3	0
6	2½	-	3	1
6	6	-	3	2
7	0	-	3	3
7	4	-	4	0
7	8½	-	4	1
8	2	-	4	2
8	6	-	4	3
9	1	-	5	0
9	9	-	5	1
10	4	-	5	2
11	0	-	5	3
11	9	-	6	0

8 Gallon Casks lying.

In.	*Ten.*		*Gal.*	*Qu.*
1	1	is	0	1
1	8	-	0	2
2	3	-	0	3
2	8	-	1	0
3	2	-	1	1
3	5	-	1	2
3	9	-	1	3
4	2	-	2	0
4	5	-	2	1
4	8	-	2	2
5	2	-	2	3
5	5	-	3	0
5	8	-	3	1
6	1	-	3	2
6	4	-	3	3
6	7	-	4	0
6	9½	-	4	1
7	2½	-	4	2
7	5½	-	4	3
7	9	-	5	0
8	1½	-	5	1
8	5	-	5	2
9	0	-	5	3
9	3	-	6	0
9	6	-	6	1
9	9	-	6	2
10	2	-	6	3
10	5	-	7	0
11	1	-	7	1
11	7	-	7	2
12	3	-	7	3
13	2	-	8	0

10 Gallon Casks, lying.

In.	*Ten.*		*Gal.*	*Qu.*
1	5	is	0	2
2	5	-	1	0

3	1½	is	1	2
3	8	-	2	0
4	4½	-	2	2
4	9	-	3	0
5	5	-	3	2
6	0	-	4	0
6	5	-	4	2
7	0	-	5	0
7	4	-	5	2
7	9½	-	6	0
8	4½	-	6	2
8	8	-	7	0
9	5	-	7	2
10	2	-	8	0
10	8	-	8	2
11	5	-	9	0
12	5	-	9	2
14	0	-	10	0

12 Gallon Casks, lying.

In.	*Ten.*		*Gal.*	*Qu.*
1	6	is	0	2
2	5	-	1	0
3	3	-	1	2
4	0	-	2	0
4	5	-	2	2
4	9½	-	3	0
5	5	-	3	2
6	0	-	4	0
6	4	-	4	2
6	7	-	5	0
7	1	-	5	2
7	5	-	6	0
7	9	-	6	2
8	3	-	7	0
8	7½	-	7	2
9	0	-	8	0
9	4	-	8	2
9	9	-	9	0
10	4	-	9	2

10	9½	is	10	0
11	8	-	10	2
12	5	-	11	0
13	2	-	11	2
15	0	-	12	0

16 Gallon Casks, lying.

In.	*Ten.*		*Gal.*	*Qu.*
1	5	is	0	2
2	2	-	1	0
2	8	-	1	2
3	4	-	2	0
4	0	-	2	2
4	5	-	3	0
4	9	-	3	2
5	3	-	4	0
5	8	-	4	2
6	2	-	5	0
6	7	-	5	2
7	0	-	6	0
7	3	-	6	2
7	7	-	7	0
8	1	-	7	2
8	4	-	8	0
8	8	-	8	2
9	1	-	9	0
9	5	-	9	2
9	9	-	10	0
10	2	-	10	2
10	6½	-	11	0
11	0½	-	11	2
11	5	-	12	0
11	9	-	12	2
12	4	-	13	0
13	0	-	13	2
13	5	-	14	0
14	1	-	14	2
14	7	-	15	0
15	5	-	15	2
16	5½	-	16	0

20 Gallon Casks lying.

In.	*Ten.*		*Gal.*	*Qu.*
1	0	is	0	2
1	9	-	1	0
2	5	-	1	2
3	0	-	2	0
3	5	-	2	2
4	0	-	3	0
4	5	-	3	2
5	0	-	4	0
5	4	-	4	2
5	7½	-	5	0
6	1	-	5	2
6	4	-	6	0
6	7	-	6	2
7	0	-	7	0
7	3	-	7	2
7	6½	-	8	0
8	0	-	8	2
8	3½	-	9	0
8	5	-	9	2
8	7	-	10	0
9	0	-	10	2
9	3	-	11	0
9	5	-	11	2
9	8	-	12	0
10	1	-	12	2
10	4	-	13	0
10	7½	-	13	2
11	0	-	14	0
11	4	-	14	2
11	7½	-	15	0
12	1	-	15	2
12	5	-	16	0
13	0	-	16	2
13	5	-	17	0
13	9½	-	17	2
14	0½	-	18	0
15	0	-	18	2
15	5	-	19	0
16	4	is	19	2
17	5	-	20	0

Half Hogshead, 31½ Gallons lying.

In.	*Ten.*		*Gal.*	*Qu.*
1	9	is	1	0
2	9	-	2	0
3	6	-	3	0
4	3	-	4	0
5	0	-	5	0
5	6	-	6	0
6	3	-	7	0
6	9	-	8	0
7	6	-	9	0
8	1	-	10	0
8	6	-	11	0
9	1	-	12	0
9	6	-	13	0
10	2	-	14	0
10	7	-	15	0
11	3	-	16	0
11	6	-	17	0
11	9½	-	18	0
12	4	-	19	0
12	9	-	20	0
13	4	-	21	0
13	9½	-	22	0
14	6	-	23	0
15	2	-	24	0
15	9	-	25	0
16	5	-	26	0
16	9½	-	27	0
17	7	-	28	0
18	4	-	29	0
19	5	-	30	0
21	3	-	31	0
22	2	-	31	2

Hogshead 63 Gal. lying.

In. Ten.		Gal. Qu.
1 4	is	1 0
2 3½	-	2 0
2 9	-	3 0
3 4	-	4 0
3 9	-	5 0
4 4	-	6 0
5 0	-	7 0
5 4	-	8 0
5 8	-	9 0
6 2½	-	10 0
6 6	-	11 0
7 0	-	12 0
7 3	-	13 0
7 6½	-	14 0
8 0	-	15 0
8 3	-	16 0
8 6½	-	17 0
8 9½	-	18 0
9 3	-	19 0
9 6	is	19 2
9 9½	-	21 0
10 8	-	22 0
10 6	-	23 0
10 9½	-	24 0
11 2	-	25 0
11 4½	-	26 0
11 7	-	27 0
12 0	-	28 0
12 4	-	29 0
12 6	-	30 0
13 0	-	31 0
13 4	-	32 0
13 6	-	33 0
13 9	-	34 0
14 2½	-	35 0
14 5	-	36 0
14 7	-	37 0
15 0	-	38 0
15 3	-	39 0
15 6	-	40 0
15 8½	-	41 0
16 1	is	42 0
16 3	-	43 0
16 6	-	44 0
16 9	-	45 0
17 2½	-	46 0
17 6	-	47 0
17 9	-	48 0
18 3	-	49 0
18 5	-	50 0
18 9½	-	51 0
19 2½	-	52 0
19 6½	-	53 0
20 0	-	54 0
20 5	-	55 0
20 9	-	56 0
21 4	-	57 0
21 9	-	58 0
22 4	-	59 0
22 9	-	60 0
23 5	-	61 0
24 5	-	62 0
26 0	-	63 0

The dimensions of each cask, lying and standing, with the quantity by inches and tenths.

Standing. Gal.		In. Ten.	Lying. In. Ten.	Diagonal. In. Ten.
2	is	9 7	8 7	9 0
3	-	10 6	9 5	10 3
4	-	12 3	10 5	11 3
5	-	13 1	11 0	12 3
6	-	13 9	12 0	13 0
8	-	14 6	13 2	14 3
10	-	15 8	14 0	15 4
12	-	17 2	14 9½	16 4
16	-	18 7	16 5	18 1
20	-	20 0	17 5	19 4
31½	-	23 3	22 2	22 7
63	-	31 0	26 0	28 5

Note, When the Gauge of the Cask is taken observe that the Cask is even upon the stillions.

The Gauge of ſeveral Wine Pipes lying.

	Contents. *Gal.*	Diagonal *In. Ten.*	Bulge, *In. Ten.*
Liſbon pipe lying -	140	is 37 2	32 0
Port ditto . .	136	is 36 8	31 4
Sherry ditto . .	133	is 36 5	32 0
Madeira ditto . .	100	is 33 3	28 0
Wine puncheon lying	88	is 31 8	28 4
Ledger line, bung ditto	160	is 38 8½	34 0
Ditto bung diameter	160	is 33 4	35 0
Mountain butt . .	126	is 35 9	32 0

GAUGE OF A BEER BUTT LYING.

WET. *In. Ten.*	*Gal.*	WET. *In. Ten.*	*Gal.*	WET. *In. Ten.*	*Gal.*
1 5	is 1	12 5	is 39	21 0	is 79
2 0	- 2	13 0	- 41	21 6	- 82
3 0	- 4	13 7	- 45	22 1	- 84
4 3	- 7	14 5	- 48	23 1	- 88
5 3	- 10	15 1	- 51	23 7	- 90
6 0	- 12	16 0	- 55	24 7	- 94
7 1	- 15	16 5	- 58	25 0	- 97
7 5	- 18	17 0	- 60	26 7	- 100
8 1	- 20	17 6	- 63	27 0	- 101
8 9	- 23	18 0	- 65	28 1	- 104
9 5	- 26	18 5	- 68	29 0	- 106
10 0	- 29	19 0	- 70	92 7	- 107
10 3	- 30	19 5	- 72	31 0	- 108
11 0	- 32	20 0	- 75		
11 7	- 35	20 6	- 77		

The

The Gauge of a short Butt standing, and its contents by the Inches.

Wet. In. Ten.			Gal.	Qu.	Wet. In. Ten.			Gal.	Qu.	Wet In. Ten.			Gal:	Q.
1	2	is	2	0	16	0	is	38	1	31	0	is	80	0
2	0	-	4	0	17	0	-	41	0	32	0	-	82	1
2	9	-	6	0	18	0	-	44	0	33	0	-	84	3
4	0	-	7	2	19	0	-	46	2	34	0	-	87	2
5	0	-	10	2	20	0	-	49	2	35	0	-	89	3
6	0	-	13	0	21	0	-	52	0	36	0	-	92	0
7	0	-	15	1	22	0	-	55	0	37	0		94	2
8	0	-	17	3	23	0	-	57	2	38	0	-	96	3
9	0	-	20	1	24	0	-	60	1	39	0	-	99	2
10	0	-	22	3	25	0	-	63	0	40	0	-	101	2
11	0	-	25	1	26	0	-	65	3	41	0	-	103	3
12	0	-	27	3	27	0	-	68	2	42	0	-	105	3
13	0	-	30	1	28	0	-	72	0	43	0	-	107	3
14	0	-	33	1	29	0	-	74	2	43	1	-	108	0
15	0	-	36	0	30	0	-	78	1					

DESCRIPTION OF,

AND

DIRECTIONS FOR USING

A NEW CONSTUCTED

HYDROMETER,

Being the latest and best Improvement of that most useful Instrument, for ascertaining the exact strength of Spirits, from Alcohol to Water: and likewise points out the strength as it appears by CLARKE's HYDROMETER, *in the most plain and simple Manner, by the use of four weights only.*

DESCRIPTION OF THE HYDROMETER.

THIS Hydrometer has one fixt Balance Weight at Bottom, the upper Stem is ſquare, on which is engraved 20 diviſions, numbered from 1 to 20. Each principal Diviſion divided in half for greater accuracy. There are four weights which are dropt over the Stem, as the Strength of the Spirits may require, on theſe Weights are engraved A.B.C.D. On the Weight A. is engraved (20). On the weight B. [40]. On the weight C. (60). On the weight D. (80). By the uſe of theſe four weights, the length of the ſtem is repeated five Times, and the Numbers continued from 1 to 100, which will ſhew all the Strength of Spirits, from the ſtrongeſt that can be procured down to water.

DESCRIPTION OF THE SLIDING RULE.

On the firſt ſide of the rule on the right hand is the Thermometer ſcale, from 30 degrees to 80, over which on the ſlide is a line with a ſtar, which is moved and ſet to any degree of heat the Thermometer deſcribes. Then the ſlide is divided progreſſively on both ſides from 1 to 100. Each diviſion ſub-divided in halfs, theſe numbers correſpond with the upper ſtem of the Hydrometer, as will be ſeen by the following Examples

The diviſion on the Rule cloſe to the ſide is the Spirit line, or the ſtrength of the Spirits, divided into gallons, over and under-proof, from 80 Gallons to the 100 over-proof, down to Water; the figures on the next line, is the ſtrengths, as they appear by Clark's Hydrometer, over and under proof, with the firſt Weights.

The Thermometer being ſo well known needs no deſcription.

Direction

DIRECTIONS

For uſing this HYDROMETER, with Examples at every Weight.

EXAMPLE I.

Nearly fill the Cylinder with the Spirits to be tried, then immerſe the Thermometer therein: Obſerve where the Mercury fixes, ſuppoſe at 63, then ſet the Star of the ſlide Rule before deſcribed at 63 of Thermometer Scale, then lay the rule before you, and immerſe the Hydrometer into the Cylinder of Spirits to the bottom thereof. If the Hydrometer, floats therein, with part of the upper ſtem immerſt in the Liquor, without any weight over the ſtem, then look what figure of the ſtem is even with the ſurface of the liquor. Suppoſe it 16, then look at 16 on the ſlide of the Rule, and you will find 62 on the ſpirit line beneath it, which ſhews thoſe ſpirits are 62 Gallons to the 100 over-proof, and will admit of 62 Gallons of water to every 100 Gallons thereof, to reduce them to Proof.

EXAMPLE II.

Suppoſe when you have immerſt the Thermometer in the ſpirits as before, and the heat thereof ſhould be 70, then ſet the ſtar of the ſliding rule before deſcribed at 70 of the Thermometer ſcale, then immerſe the Hydrometer as before. Suppoſe it ſhould be up to the Ball and require the weight engraved A. numbered 20 to float it in the ſpirits, with part of the upper ſtem immerſt therein. Look what figure is even with the ſurface of the Liquor, ſuppoſe it be 13½ then you reckon 20 on the weights

weight and 13½ on the ſtem, make 33½ look on the ſlide of the rule for 33½, and you will find it even with 37½ on the Spirit Line above it, then thoſe Spirits are 37 gallons and a half to the 100 over-proof, and will admit of 37 gallons and a half of watar to reduce it to proof. By Clarke's Hydrometer this ſtrength is between one to two, and one to three over-proof, as may be ſeen on the outer Line of the Rule.

EXAMPLE III.

Suppoſe the heat of the ſpirits 51, ſet the rule at 51, and the Hydrometer ſhould require the Weight B. numbered 40, to float it as afore, and 9 ſhould be even with the ſurface, then reckon 40 on the Weight and 9 on the ſtem, makes 49, look for 49 on the ſlide of the rule, and on the ſpirit line even with it, you will find 21, and thoſe ſpirits are 21 gallons to the 100 over-proof. By Clarke's Hydrometer, this ſtrength is between one to four and one to five over-proof. The letters P. and P. R. on this line of the rule ſtands for proof.

EXAMPLE IV.

Suppoſe the heat 45, ſet the rule at 45, and the Hydrometer ſhould require the weight C. numbered 60, and 12 ſhould be even with the ſurface of the liquor; then 60 on the weight and 12 on the ſtem make 72, and even with 72 I find 14½ beyond proof then thoſe ſpirits are 14½ Gallons to the 100 under-proof, and 100 gallons of thoſe ſpirits are only equal in value to 85½ gallons of proof-ſpirits, this ſtrength by Clark's Hydrometer is between 1 in 6 and 1 in 7 under-proof.

EXAMPLE

EXAMPLE V.

Suppoſe the heat 65, ſet the rule at 65, and the Hydrometer ſhould require the weight D. numbered [80] and 8 ſhould be even with the ſurface. Then 80 on the weight and 8 on the Stem makes 88, which number is on the ſecond ſide of the rule and even with 88 is 68, and that liquor is 68 gallons in the 100 under-proof, and 100 thereof are only equal in value to 32 gallons of proof-ſpirits; this ſtrength, by Clark's Hydrometer, is between 2 and 3 and 3 in 4 of the water-weights thereof.

The deficiency occaſioned by the admixture of water with ſpirits at the different ſtrengths, by ſome called the concentration, is as follows.

Gal.		*Gal.*	*Gal.*		*Gal.*
75	To the 100 over-proof.	5	28½		1¼
			24		1
72½		4¾	19½		0¾
70		4½	15		0½
67½		4¼	10		0¼
65		4			
62½		3¾	UNDER-PROOF.		
60		3½			
57½		3¼	12	To the 100 under-proof.	0¼
55		3	20		0½
51½		2¾	30		0¾
48½		2½	40		1
45		2¼	50		0¾
41½		2	60		0½
37½		1¾	70		0¼
33		1½			

The above is made and ſold by DRING and FAGE, No. 6, Tooley-ſtreet.

LAWS

LAWS

RELATING TO

PUBLICANS, INN-KEEPERS, &c.

The Duty of an Innkeeper---Refuſing to harbour or entertain a Gueſt---When chargeable for Things ſtolen or loſt---Who is ſuch a Gueſt as may charge an Innkeeper.

1. IN reſpect to the duty of innkeepers, it extends chiefly to the entertaining and harbouring of travellers, finding them victuals and lodgings, and ſecuring the goods and effects of their gueſts; and therefore if one, who keeps a common inn, refuſe to receive a traveller, as gueſt, into his houſe, or to find him victuals or lodging, upon his tendering a reaſonable price for the ſame, he is not only liable to render damages for the injury in an action on the caſe, at the ſuit of the party grieved, but alſo may be indicted and fined at the ſuit of the king. 9 *Co.* 87. *Dyer* 158. For he who takes upon himſelf a public employment, muſt ſerve the public as far as his employment goes; therefore an innkeeper ſhall not only anſwer for his own neglects, but alſo for the neglects of thoſe who act under him, though he ſhould expreſsly caution againſt it. 1 *Salk.* 18.

2. But the duty of an innkeeper does not extend

extend to the finding of his gueſt with clothes or wearing apparel. 2 *Rol.* Rep. 79. And if a gueſt be aſſaulted and beat within the inn, he ſhall have no action againſt his hoſt, for the charge of the hoſt extends to the *moveables only*, and not the *perſon* of the gueſt. 8 *Co.* 32. Calye's caſe.

3. If an innkeeper ſell corrupt wine or victuals, an action lies againſt him; alſo if his ſervant ſell ſuch corrupt wine or victuals, an action on the caſe lies againſt the maſter, though he did not order the ſervant to ſell it to any particular perſon. 1 Rol. *Abr.* 95.

Refuſing to entertain gueſts.

4. With reſpect to their refuſing to entertain gueſts, it has been already obſerved, that if a perſon who keeps a common inn, refuſe, without a reaſonable excuſe, either to receive a traveller as a gueſt into his houſe, or to find him victuals or lodging, upon his tendering him a reaſonable price for the ſame, he is not only liable to render damages for the injury, in an action on the caſe, at the ſuit of the party aggrieved, but may alſo be indicted and fined at the ſuit of the king. 1 *Salk.* 388. *Carth.* 460. It is alſo ſaid that an innkeeper may be compelled by the conſtable of the town to receive and entertain a perſon as his gueſt. 1 *Shaw.* 268. And therefore if he refuſe, under pretence that his houſe is already full of gueſts

gueſts, if this be falſe an action on the caſe lies. *Dyer* 158. *Rol. Abr.* 3.

Livery Stables, &c.

5. Alſo an innkeeper, or a perſon keeping a Livery Stable, is obliged to receive a horſe, though the owner does not lodge in his houſe, for by taking upon him a public employment he is obliged to ſerve the public, as far as his employment extends. *Moor* 867. In 2 *Brownl.* 254. it is ſaid by *Coke*, C. J. that an innkeeper is not bound to receive a horſe unleſs the maſter be lodged there. And herewith in *Salk.* 388. *Holt*, chief juſtice, agrees; but the other three judges differ from him, becauſe by the keeping of the horſe the innkeeper has gain, though it would be otherwiſe if he had left a trunk, or a dead thing.

When chargeable for Things ſtolen or loſt.

6. Innkeepers are clearly chargeable for the goods of gueſts ſtolen or loſt out of their inns, and this without any contract or agreement for that purpoſe; for the law makes them liable in reſpect of the reward, as alſo in reſpect of their being places appointed and allowed of by law, for the benefit and ſecurity of traders and dealers. *Dyer* 266. 8 *Co.* 32.

7. If an innkeeper goes abroad he muſt anſwer for the goods of his gueſt, for he ought to have a ſervant to take care of them in his abſence

ſence. 1 *Rol. Abr.* 4. But if an inn is broke open, and the goods of gueſts taken away by the king's enemies, the innkeeper is not anſwerable. *Plow.* And if a perſon comes to an inn-keeper, and deſires to be entertained by him, which the innkeeper refuſes, becauſe his houſe is already full, whereupon the party ſays he will ſhift among the reſt of his gueſts, and there he is robbed, the hoſt ſhall not be charged. *Bendl.* 60.

8. It is ſaid in *Dyer*, that if the hoſt require his gueſt to put his goods in ſuch a chamber under lock and key, and that then he will warrent their ſafety, or elſe not, and notwithſtanding the gueſt ſuffer them to remain in an outer court, whence they are ſtolen, no action lies againſt the hoſt; for they were not loſt thro' the neglect of the hoſt, but of the gueſt. *Dyer* 266. In the caſe of *Spenſer*, but in *Moor*, 78, the ſame point ſeems to be holden otherwiſe; and that the hoſt cannot diſcharge himſelf of this branch of his duty, by ſuch a declaration as this.

9. If the hoſt deliver the key of the chamber, where the goods are, to the gueſt, and he leaves the door open, and the goods are ſtolen, yet the action lies againſt the hoſt, for at his peril he ought to keep ſafely the goods of his gueſts. 3 *Co.* 33. But it is ſaid, if an hoſt demands of his gueſt what money or goods he has, and he tells him none, or leſs in truth than he has, if afterwards they are loſt, the hoſt is not anſwerable.

Who is ſuch a gueſt as may charge an Innkeeper.

10. If a man comes to an inn with an hamper, or baſket, in which he hath ſeveral goods, and goes away, leaving this with the hoſt, and two days after comes again; but if in the time of his abſence the baſket and hamper is ſtolen, he ſhall have no action againſt the hoſt; for, at the time of its being ſtolen he was not his gueſt, and by keeping the hamper the hoſt had no benefit, and therefore ſhall not be charged with the loſs of it in his abſence. *Cro. Jac.* 188. *Noy* 126.

11. If *A.* comes with goods to an inn in *London*, and ſtays there for a week, a month, or longer, and is there robbed of them, he ſhall have an action againſt his hoſt, though, perhaps, being at the end of the journey, he cannot then be ſaid *tranſeuns*, or paſſing, according to the writ in the regiſter. If a man, upon a *ſpecial agreement*, boards or ſojourns in an inn, and is robbed, the hoſt ſhall not anſwer for it. *Latch.* 127. And ſo if the gueſt dilivers the goods to the hoſt upon another account, he ſhall not be charged, if loſt or ſtolen. 1 *Rol. Abr.* 3.

12. If a man comes to an inn with a horſe, which he rides, and leaves it with the hoſt, and goes away from the inn for ſeveral days, and in his abſence the horſe is ſtolen, then ſhall the hoſt be charged for it, becauſe he had benefit by the continuance of the horſe with him, inasmuch

aſmuch as he is to be paid for it, and as the owner is a ſufficient gueſt to maintain an action. 1 *Rol. Abr.* 3.

13. If a man, travelling *on his maſter's buſineſs*, comes to an inn with his maſter's horſe, which is their ſtolen, the maſter may have an action againſt the hoſt, becauſe the *abſolute property* is in him. *Cro. Ja.* 224.

But if a perſon takes another's horſe, and rides him to an inn, where he is ſtolen, the owner ſhall not have an action againſt the hoſt, but muſt ſeek his remedy againſt the taker. 1 Rol. *Abr.* 3. If one joint-tenant of goods is robbed at an inn, both may have an action. *Latch.* 127.

But a *Livery-ſtable keeper* ſeems to differ widely from an innkeeper, for, from the agreement uſed in the case of *Francis* and *Wyat*, reported in 3 *Burrows* 1500, it appears, that a livery ſtable-keeper cannot detain horſes as an innkeeper may, becauſe he is not obliged by law to receive them, as an innkeeper is, and ſtands only on the foot of a ſpecial agreement, whereby he gives credit to the perſon ſending, not the thing received; that therefore a chariot put up at a livery-ſtable-keeper's may be diſtrained by the landlord of the premiſſes for rent arrear; for the privilege of exemption of cattle or goods from being liable to diſtreſs in inns, reſts upon their being in the place, *by authority of law, and becauſe the law gives liberty to put them there*; but a chariot

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at a Livery-ſtable-keeper's is not their by authority of law, but on a mere private contract and the owner of it appears to be no more than an ordinary under-tenant, and can have no reaſonable pretence to be exempt from the general law of diſtreſſes.

In reſpect to inn-keepers' Remedies againſt their Gueſts.

1 THEY may detain the perſon of the gueſt, who eats, or the horſe which eats, 'till payment, and this they may do without any agreement for that purpoſe; for it would be hard to oblige him to ſue for every little debt, and a greater hardſhip that he might not be able to find him who was his gueſt. 1 *Show*, 269.

Since Inn-keepers are bound by the law to receive gueſts, for that reaſon they may detain their goods till they are paid. 1 *Salk.* 388. And by Stat. 11 and 12 *Will.* III. c. 15. Sect. 2. it is enacted, that if any Inn-keeper, Alehouſe-keeper, Victualler, or Sutler, in giving any account or reckoning in writing, or otherwiſe ſhall refuſe or deny to give in the particular number of quarts or pints, or ſhall ſell in meaſures unmarked, it ſhall not be lawfull for him for default of payment of ſuch reckoning, to detain any goods, or other things, belonging to the perſon or perſons from whom ſuch reckoning ſhall be due, but he ſhall be left to his action

tion at law for the ſame, any cuſtom or uſage to the contrary notwithſtanding; for men that get their livelihood by entertainment of others, cannot annex ſuch diſobliging conditions, that they ſhall retain the party's property in caſe of non-payment, nor make ſuch diſadvantageous and impudent a ſuppoſition, that they ſhall not be paid; and therefore the law annexes ſuch a condition, without the expreſs agreement of the parties. 2 Rol. Abr. 8. 5. Cro. Car. 271.

2. If A. injuriouſly takes away the horſe of B. and put him into an inn to be kept, and B. comes and demands him, he ſhall not have him until he hath ſatisfied him for his meat; for when an Inn-keeper takes a horſe into his keeping, he is not bound to inquire who is the owner of the horſe, which he is obliged to keep, let it belong to whom it may and therefore no reaſon that the Inn-keeper ſhould be obliged to deliver him until he is ſatisfied. 2 Rol. Abr. Yelv. 97.

3. An Inn-keeper that detains a horſe for his meat cannot uſe him, becauſe he detains him as in the cuſtody of the law, and by conſequence the detention muſt be in the name of a diſtreſs, which cannot be uſed by the diſtrainer. 2 Rol. Rep. 438.

4. But by the cuſtom of *London* and *Exeter*, if a man commit a horſe to an hoſtler, and he eat out the price of his head, the hoſtler may take him, as his own, upon the reaſonable appraiſment of four of his neighbours, which

was, it ſeems, a cuſtom ariſing from the abundance of traffic with ſtrangers, who could not be known to charge them with the action; but the Inn-keeper hath no power to ſell the horſe, by the general cuſtom of the whole kingdom. 3 Bulſt. 271. Yelv. 67.

If A. commit a horſe of B. to an hoſtler in London, and he eat out his head, yet the hoſtler cannot ſell him. For all cuſtoms being derogatory to the common law, are to be taken ſtrictly, and there is no cuſton of London that hath gone ſo far in this caſe, to authorize one man to ſell and convey the property of another. 2 Roll. Abr. 85.

5. In trover for three horſes, the defendant pleaded that he kept a public inn at Glaſtonbury, that the plaintiff was a carrier, and uſed to ſet up his horſes there, and 36l. being due to him for keeping the horſes, which was more than they were worth, he detained and ſold them, as well as he might. But on demurrer, judgment was given for the plaintiff, an Inn-keeper having no power to ſell horſes, except *within the City of London*. And beſides, when the horſes had been once ou., the power of detaining them for what was due before, did not ſubſiſt at their coming in again. Strange 557. Eaſt. Geo. I. Jones and Pearle.

6. If a horſe be committed to an Inn-keeper he may detain for the meat of the horſe, but not for the meat of the gueſt, for the chattels are only in the cuſtody of the law for the debt

debt that ariſes from the thing itſelf, and not from the ſame party, for the law is open for all ſuch debts, and doth not admit private perſons to take repriſals. 2 Rol. Rep. 438.

7 If a horſe be committed to an Inn-keeper, and be detained by him for his meat, and the onwer take him away, the Inn-keeper muſt make freſh purſuit after him and retake him, otherwiſe the cuſtody of him is loſt; for he cannot retake him at any other time. For if a *diſtreſs* be reſcued, and the party upon freſh purſuit do not retake it, the *diſtreſs* is loſt; for no man that has only a *naked* cuſtody, can make a repriſal when the thing is out of his cuſtody; for it is the power of an owner and a proprietor, and of him only, to retake ſuch his property, wherever he finds it. 2 Rol Rep. 438.

8 But if an horſe be committed to an hoſtler, and he detains him for his meat, and after the owner comes to an agreement that the hoſtler ſhall retain him till he is ſatisfied, here he hath not only the cuſtody of him as a *diſtreſs*, but alſo the property in him as a pledge; and if the owner take him from him, he ſhall not only retake it upon freſh purſuit, but wherever he meets it; becuaſe he had a property by ſuch a contract, and a man that hath a property may retake his own where he meets with it. 2 Rol. Rep. 438.

9. Upon evidence the caſe was, a man had a horſe in an inn, and came thither, and direct-

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ed that the Inn-keeper ſhould not give him any more food, for he would not be reponſible for it; and the queſtion was, whether for the food, after this direction, given by the inn-keeper to the horſe, he who brought the horſe thither ſhall be charged, or not? and *Holt*, C. J. at firſt inclined that this is a diſcharge, and that the horſe (though he might be retained by the Inn-keepers) yet is but in the nature of a diſtreſs, and it being in the cuſtody of the Inn-keeper in his inn, this is a pound covert, and the horſe afterwards ought to be found and maintained at the peril of the inn-keeper; but after, *mutata opinione*, he directed that this was not a diſcharge; for then any Inn-keeper might be deceived, and it is the leſſening of the ſecurity of an Inn-keeper who may detain, and by the cuſtom of *London*, ſell the horſe for his keeping.

10. If a man commit his horſe to an Inn-keeper, and he put him to paſture, he may detain the horſe, until he is ſatisfied for the meat; for the paſture of ſuch perſons, ſet up by the law for entertainment, hath the ſame privilege with the ſtables. 2 Rol. Abr. 86.

11. If a perſon comes to an inn, and makes a previous contract for lodging for a ſet time, and does not eat and drink there, he is no guest, but a lodger, and as ſuch is not under the Inn-keeper's protection, but if he eats and drinks there it is otherwiſe, or if he pays for his diet there, though

though he does not eat it there. 12. Mod. Rep. 254.

12. If a man's ſervant, travelling on his maſter's buſineſs, comes to an inn with his maſter's horſe, which is there ſtolen, the maſter may have an action againſt the hoſt, becauſe the abſolute property is in him.---Croke, Jac. 224.

So if A. ſends money by his friend and he is robbed in an inn, A. ſhall have the action.

But in all theſe actions the plaintiff muſt prove that the defendant kept a common inn, and that he, his ſon, or ſervant, was a guest at the time, and that the goods were brought within the inn, and remained under the care of the defendant.---Buller's Niſi Prius, 8vo. edit. 73

Of Publicans, and Victuallers.

1 THOUGH the laws reſpecting inns and alehouſes are in a great meaſure analogous, yet I ſhall here treat of them ſeparately, and confine myſelf entirely in the remainder of this digeſt to what immediately pertains to the duty and penalties of the common publican or victualler. The true and principal uſe of *alehouſes and victualling houſes* is two-fold; as has been before obſerved, namely, either for the *releif* and *lodging* of way-faring people, travelling about their neceſſary buſineſs, or to ſupply ths wants of ſuch poor perſons, as are not able by greater quantities to make neceſſary and abundant proviſion of victuals for themſelves. Dalt. cap. 7, p. 27.

Selling Ale without Licence.

2. By the 5 Geo. III c. 36. It is enacted, that every perſon lawfully convicted of ſelling ale or beer, or other exciſeable liquors, by retail, without licence, (except in fairs, 5 & 6 Ed. VI. c. 25. 3. C. c. 3. 26 Geo. II. c. 31. and except retailers of ſpirituous liquors without licences, for whom other penalties are provided by law. 9 G. III. c. 6.) ſhall for every ſuch offence forfeit and undergo the ſeveral penalties thereinafter mentioned, inſtead of the ſeveral pecuniary and corporal puniſhments which they are now ſubject to by any law now in force; that is to ſay for the *firſt offence* 40 ſhillings and alſo the coſts and expenſes of conviction; if not paid within fourteen days after conviction the offender to be impriſoned for one month, unleſs he ſhall ſooner pay the penalty, and the coſts, charges, and expences of the conviction, and of executing the ſame; for the *ſecond offence* 4l: and alſo the coſts and expences of conviction; if not paid within one week after conviction, to be impriſoned two months, unleſs he ſhall ſooner pay the penalty, the coſts, charges, and expences of ſuch ſecond conviction, and of executing the ſame; for the *third offence* 6l. and alſo the coſts and expences of conviction, if not paid within three days after conviction, to be impriſoned for three months unleſs he ſhall ſooner pay the penalty, the coſts, charges, and expences of ſuch third conviction, and of executing the ſame; and the like penalty for every other offence after the third, as for the third offence. All which coſts and expences ſhall be aſcertained by the juſtice before whom the offender ſhall be convicted; one moiety of all which penalties and forfeitures ſhall be to the king, and the other moiety, and all ſuch coſts, charges, and expences to the proſecutor, ſ. 22.

4. The clauſe excepting fairs, and the ſeveral acts, is from the neceſſity of the thing, reſpecting the accommodation of perſons reſorting thither, but thoſe who ſhall brew ſuch ale or beer, to be ſold by them in fairs, muſt take care to give notice to the gaugers that the ſame may be ſurveyed; for though they are exempted from taking licence, yet they muſt nevertheleſs pay the duties of exciſe. And this indulgence ſeemeth to be intended only in the place where the common fair is held; and not in any private houſe; which may be within the limits of the town ſuch fair ſhall be kept, eſpecially where there are licenced ale-houſes ſufficient. Stat. 5 & 6. Edw. VI. c. 25. ſ. 6. and 12 Car. 2. c. 4. ſ. 39.

Note, the number of witneſſes neceſſary towards the conviction is not here mentioned, and therefore this ſeems to reſt as it was before, on the Stat. 3. Car. c. 3. which directed the conviction, to be on confeſſion of the offender or oath of two witneſſes.

5. If any perſon ſhall think himſelf aggrieved by the conviction of ſuch juſtice, and ſhall give ſecurity to the ſatisfaction of ſuch juſtice, for the payment of the penalty, coſts and expences, to be expreſſed in the warrant, on conviction, he may appeal to the next quarter ſeſſions, unleſs ſuch ſeſſions ſhall be held within ſix days or leſs, next after the conviction; and in that caſe to the next ſeſſions after, but not afterwards: and the ſeſſions ſhall thereupon determine ſuch appeal, and their judgment ſhall be final and concluſive; and in caſe the ſeſſions ſhall adjudge ſuch appeal frivilous and vexatious, they may adjudge to the party aggrieved by ſuch appeal, coſts not exceeding 5l. 5 Geo. III. c. 46. ſ. 25.

6. Where a ſtatute makes a new offence, which was no way prohibited by the common law, and appoints a particular proceeding againſt the offended

ſender, as by commitment or action of debt, or information, without mentioning an indictment, then that method muſt be purſued, and not an indictment; becauſe the mentioning the other methods of proceeding only, ſeems implicitly to exclude that of indictment; therefore it has been held, and ſeems clear, that an indictment will not lie for keeping an alehouſe without licence. 1 Salk. 45. 3 Salk. 25.

Concerning the Penalties for retailing Spiritous Liquors, without an Exciſe Licence.

By 9 Geo. III. c. 23. It ſhall be lawful for any juſtice of peace to call before him any exciſe officer, within their reſpective diviſions, and to examine the ſaid officer upon oath, touching the entry of any ſpiritous liquors, ale, beer, cyder, or perry, made by any perſon ſuſpected to ſell the ſame without licence; and every perſon making ſuch entry ſhall be deemed a ſeller of ſuch liquors. ſ. 20

Penalty on retailing in ſtreets or fields, &c.

By the ſame act, ſ. 13. No perſons ſhall ſell ſpiritous liquors about the ſtreets, or fields, or on any bulk or ſtall, or in any ſhed or other place (except in fairs, or other than in places allowed) upon pain of forfeiting 10l. and on ſuch offender's neglecting to pay upon conviction, the juſtice may by warrant commit him to the houſe of correction to be kept to hard labour for 2 months.

Juſtices may by warrant apprehend ſuch hawkers without previous ſummons, ſ. 4. and it is lawful for any perſon to ſieze and detain any perſon who ſhall hawk, ſell, or expoſe to ſale, any brandy,

or

or ſtrong waters, about the ſtreets, highways, or fields, in any wheel-barrow, baſket, &c. ſ. 5. And if any perſons, to the number of five, ſhall in a tumultuous and riotous manner aſſemble, and reſcue ſuch offender againſt 9 Geo. II. or any other act relating to ſpiritous liquors it is felony, and ſuch reſcuers may be on conviction tranſported for ſeven years.

Occupiers of houſes where liquors ſold, deemed retailers.

If any leſs quantity than two gallons of ſpiritous liquors, mixed or unmixed ſhall be ſold in any private manner, in any houſe or other place belonging to any houſe, the occupier of ſuch houſe or place, if but one occupier, and if more than one, then the ſeveral occupiers, being privy or conſenting thereto ſhall be deemed the retailers, and forfeit as for ſelling without licence. 9 Geo. II. ſ. 1. viz.

Penalties of ſelling ſpiritous liquors without licence.

By 16 Geo. II. c. 8. If any perſon retail without a licence, he ſhall forfeit 10l. and on non-payment when demanded, one juſtice, on oath of ſuch neglect, ſhall commit the offender to the houſe of correction, to be kept to hard labour for two months, or till paid.

Stat. 2 Geo. II. c. 40. ſ. 11.—26 Geo. II. c. 13. ſ. 8. And the ſaid penalty ſhall in no caſe be mitigated below the ſum of 5l.

Alſo by 30. Geo. III. c. 38. ſ. 10. It is enacted, that no perſon ſhall retail any foreign wines, of any diſtilled liquors or ſtrong waters, after the expiration of his licence, unleſs ſuch perſon ſhall take out a freſh licence for the like purpoſe, ten days

before the expiration of the former; and if any perſon ſhall retail any foreign wine,* or any diſtilled ſpiritous liquors, or ſtrong waters, without firſt taking out a licence, authoriſing him ſo to do, and renewing the ſame as before directed, he ſhall forfeit 50l. ſ. 9. to be recovered and mitigated by law of exciſe, or by action, &c. in any of the courts at Weſtminſter; one moiety whereof ſhall be to the king, and the other to him that will ſue, ſ. 16.

Peualties, how recoverable.

All fines and forfeitures, impoſed by this or any other act relating to the duties of exciſe, ſhall be recovered or mitigated as by any law of exciſe, and not otherwiſe directed by this act, or by action of debt, &c. in any court of record at Weſtminſter, and one moiety ſhall be to his majeſty, and the other moiety to him who ſhall inform or ſue. ſ. 29.

Exceptions.

The acts are not to extend to any phyſicians, apothecaries, ſurgeons, or chymiſts, as to any ſpiritous liquors which they may uſe in the making up of medicines for ſick, lame, or diſtempered perſons only. 9 Geo. II. c. 23, ſ. 12. and 16 Geo. II. c. 8. ſ. 12.

A feme-covert may be convicted.

In the caſe of the king againſt Crofts, on a conviction on 9 Geo. II. c. 23. for ſelling gin, it appeared, that the defendant was a feme-covert, and it was therefore objected that as ſhe could make no contract; it muſt be taken to be her huſband's ſale; or if ſhe could be convicted he ought to have been

*Free Vintners of the city of London, only excepted, *(that is for Wine only)* but not for Ale or Spirits.

been joined for conformity. On the other ſide, in ſupport of the conviction, it was inſiſted, that when the crime is of ſuch a nature as can be committed by her alone, ſhe may be indicted without her huſband; which being a proceeding grounded merely on the breach of the law, he ſhall not be inded, unleſs privy.

And by the Court, I think the conviction is right; for this is not like the caſes that found only in damages, and though ſhe cannot have the benefit of the contract, yet, ſhe as well as a ſervant may do the act of vending. Beſides there would be a plain way to evade the act, if feme-coverts could not be convicted. Strang. Rep. 1120. 1121.

What juſtices are reſtrained licenſed.

And by ſtat. 26 Geo. II. c. 13. No juſtice being a common brewer of ale or beer, inn-keeper or diſtiller, or other ſeller of, or dealer in ale, or any kind of ſpiritous liquors, or inſtructed in any of ſuch trades, or being a victualler or malſter, ſhall be capable to grant any licence, to any perſon whatever, for ſelling ale, beer, or any other liquors by retail, and in caſe ſuch juſtice ſhall grant any ſuch licence, the ſame ſhall be void. ſ. 12.

Caſe of the licenced perſon dying, removing, or the houſe becoming empty.

If any perſon licenſed, ſhall die or remove from the ale-houſe, &c. the executors, adminiſtrators, or aſſigns of ſuch perſon, who ſhall be poſſeſſed of ſuch perſon, who ſhall be poſſeſſed of ſuch a houſe, or the occupier thereof, may ſell ale, beer, or other ſpiritous liquors therein, during the reſidence of the licence, without certificate, or new licence, notwithſtanding 26 Geo. II. c. 31. or any other law.

Retailers of ale, in priſon and workhouſes, to be licenſed.

By ſtat. 29 Geo. II. c. 12. ſ. 6. "Every perſon, who ſhall retail ale, or other exciſeable liquors, in any priſon or workhouſe, ſhall be deemed a keeper of a common alehouſe, and ſhall be ſubject to the penalties, unleſs he obtains a licence."

Stat. 7 and 8 W. III. c. 30. If any inn-keeper or victualler ſhall, on requeſt or demand made by the gauger, in the day time, or in the night, in the preſence of a conſtable, refuſe to permit him to come into his houſe, or other place uſed by him; or being entered, ſhall refuſe him to ſtay there, he ſhall forfeit 20l.

Bribing gauger.

By ſtat. 15 Char. II. c. 11. ſ. 16 No perſon ſhall bribe or give any reward to any officer to make any falſe return, or to forbear the doing his employment, upon penalty of 10l. for every offence; and no other officer ſhall receive any reward of any perſon for any other matter relating to the exciſe, upon penalty, that every ſuch officer ſhall forfeit 10l. which offences ſhall be proved by two witneſſes, before two juſtices of peace, or chief magiſtrate of the place, which have power to determine the ſame, and to cauſe ſuch penalties, by warrant to be levied by diſtreſs and ſale of goods, and for want of ſuch diſtreſs to commit ſuch offender to the common goal for the ſpace of three months.

Mixing by the retailer thereof.

By ſtat. 22 and 23 Car. II. c. 5. ſ. 11. No retailer of beer or ale ſhall, after the receipt from the common brewer, mix any beer, ale or worts, of extraordinary ſtrength with any ſmall beer, ale or wort, in any veſſel containing three gallons or more

more, on pain of forfeiting for every barrel ſo mixed, double the duty of exciſe for ſtrong beer or ale, and ſo proportionably for any greater quantity.

Limitation of Information againſt Publicans.

Stat. 1. Will. III. ſeſſ. 1. c. 24. ſ. 16.---12 and 13 Will. III. c. 11. ſ. 17. No information ſhall be brought againſt any alehouſe keeper for any miſentry or offence, but within three months after the offence committed; and notice thereof ſhall be given him in writing, or left at his dwelling-houſe within a week after laying and entering the information.

E. 2. G. 3. K. *v* Williams and Davis. An information was granted againſt the defendants, as juſtices of the peace for the borough of Penryn, for refuſing to grant licences to thoſe alehouſe-keepers who voted againſt their recommendation of candidates for members of parliament for that borough. It appeared that they had acted very groſsly in this matter, having previouſly threatened to ruin theſe people, by not granting them licenſes, in caſe they ſhould vote againſt thoſe candidates whoſe intereſts theſe juſtices eſpouſed; and afterward actually refuſing them licences, upon this account only. And Lord Mansfield declared, that the Court granted this information againſt the juſtices, not for the mere refuſing to grant the licences (which they had a diſcretion to grant or refuſe as they thought proper) but for the corrupt motive for ſuch refuſal, for their oppreſsive and unjuſt refuſing to grant them, becauſe the perſons applying for them would not give their votes for members of parliament as the Juſtices would have had them. Burr. Mansf. 1317.

GAUGE OF ALL BEER CASKS INSIDE AND OUTSIDE.

	Head, In. Ten.	*Bulge.* In. Ten.	*Length.* In. Ten.	*Mean.* In, Ten,	*Diagonl* In, Ten.	*Conts.* in Galls.	Leng. outf. of staves Cutt,
Long Butt -	24 0	31 0	46 0	29 1		108	52 2
Short Butt - -	25 7	32 0	43 0	30 1		108	49 5
Puncheon - -	23 6	28 3	36 0	26 8		72	41 0
Hoshead - - -	22 0	26 0	31 8	24 8	29 0	54	36 5
Barrel - - -	20 0	23 0	26 0¾	22 1	25 5	36	31 0
Half Hogshead, *town*	17 8	21 0	24 5	20 1	23 0	27	28 0
Half Hogshead, *country*	18 3	21 5	23 5	20 5	23 0	27	28 0
Kilderkin - -	16 0	18 5	21 0	17 7	20 1	18	25 0
Firken - - -	12 5	15 0	16 4	14 2	16 0	9	19 5

A

WARNING

TO

YOUNG PUBLICANS.

I would wish to guard Publicans againſt ſome of a ſet of men known by the name of public-houſe Brokers, for in the courſe of my knowledge, now eighteen years, I have known moſt of the infamous villanies carried on by them againſt the unwary Publican. To point out ſome part thereof I will give a detail, in order to prevent, if poſſible, thoſe mal-practices in future, againſt ſuch young Publicans as have not yet felt their rod.

I have, in the firſt and ſecond editions of this publication, laid open the whole art and infamy of that trade, in which if it does not remove, will at leaſt be a great check on a practice ſo long crying aloud for redreſs: but this cenſure I would not be underſtood to extend to all brokers, for in my time I have met with men of honor of that profeſſion. A petty fogging Public-houſe broker thus commences his dirty work.

The young man intending to enter into the public line firſt enquires for a broker [more properly a juggler or jobber] who always has to let long liſts of thoſe Public-houſes, into which he and others of the tribe have deluded the unſuſpicious before.

An

An interview takes place between the Brok r and the intended Publican, and a dialogue follows to this effect.

Are you a Broker, ſir?

At your ſervice, ſir.

Have you any Public-houſes to let?

A great number: who recommended you to me?

A friend, Mr. ---------

Then you are not engaged with a broker I ſuppoſe?

No, nor with Brewer or Diſtiller.

At this the broker ſhaking his ſhoulders, ſays aſide, he will do. The Broker perhaps, as is cuſtomary, is to have two or three guineas from a Brewer for recommending him a fine fellow as a recruit, eſpecially if he has got money: if not the Broker is what you may call the running Broker to the Brewhouſe, and even them there is an agreement between parties.

Then turning to his friend Thomas, &c. &c. [for he certainly is a great friend as it is twenty to one but he defrauds the young man of from fifteen to thirty guineas before his eyes are open] the firſt queſtion is

Friend what money have you got, I mean what money can you command? I aſk the queſtion that I may know what will ſuit you. You have not been in the line before?

No; I can command about 150l.

Pretty well: can you make up 200l. as I know of a good thing about that ſum; but as my good neighbour, Mr. ---------, recommends you, I will find a friend in a Brewer, that if he approves of your good character will perhaps let you have forty or fifty pounds more. This is to entice the man, or to ſift if he has had a trial elſewhere.

He then writes a liſt of ſome of the Public-houſes that are to be let.

Then

Then ſir, you will take this liſt with you, but I am ſure thoſe houſes will not be agreable.

A promiſe to recommend him to-morrow morning to the brewer, at whoſe houſe an appointment is made, cloſes this ſtage of this tranſaction. In the mean time the ſnake in the graſs is plodding how to get twenty pounds at leaſt out of the hundred and fifty, as he has done formerly on many ſuch occaſions.

Mr. Broker ſets off to the Brewer with news. Get, ſays the Brewer, a free house for him, which of course come into his own trade; if not, do not lose him. You know the man in the Black or Red Lion, is behind the lighter, that is, when he is failing in his payment, we will put him in there. Next day the appointment takes place at the brew-houſe, and the brewer examines the man, his money his character, &c. &c. as if the Broker had ver called.

Brewer, Broker, and Man, enter into converſation for the purpoſe of aſcertaining the houſe moſt ſuitable, and the Broker gives him a long liſt of free houſes, but which does not include that where the ſnare lies. That day, and perhaps two more, are ſpent in fruitleſs enquiries, ſo that the young-man becomes diſcouraged to find he cannot ſuit himſelf. In the mean time the Broker has called upon the man either in the Black or Red Lion, whom he has thus addreſſed.

J--------, what will you give me if I can find a cuſtomer to your houſe? J--------, who having bought the devil, would of courſe wiſh to ſell him, ſays I will give you five guineas, upon condition that you will appraiſe the man in, and give as much for the goods and fixtures as I paid for them three months ago, when I came into this curſed houſe; for three or four months is a long ſtay in theſe fine

changeable

changeable public houſes, where the gentleman broker is ſure to derive ſo much emolument

Mark; friend, ſays the Broker, I will agree to that, and by eleven to-morrow you will ſee ſuch a man, (deſcribes him) therefore be ſure the moment he comes in, to damn away and curſe every perſon in and about your houſe, and alſo to the man himſelf be ſure to uſe the moſt uncouth language, and proceed even to that degree of rudeneſs, as not to give him an anſwer. When I make my appearance on that or the next day, you are to be as mild as a lamb. (This is what will do the buſineſs, ſays the Broker.)

The Broker comes and meets his new cuſtomer: what would you think of ſuch a houſe in ſuch a ſtreet? It is a fine roomy houſe, a good neighbourhood, and formerly did a great deal of buſineſs: it is low rented, low taxed, and in good repair, three fine recommendations to a good thing, but as female policy ſays, "there are many other things requiſite for houſe-keeping as well as four fine legs in a bed." But adds the Broker, the man who keeps either the Red or Black Lion, which is the houſe in queſtion, is either drunk, ſtupid or mad, indeed if the latter, it will be no great wonder after he had loſt is all: call upon him, and tell him you heard his houſe is to be let, but of anything you ſee or hear take no notice: come to me again, and if you like the place, I warrant I will ſtill do your buſineſs.

The young man, unſuſpecting the trap laid, goes accordingly, and meets a brother who has ſeverely ſuffered, but willing to ſave ſome little remains of his property, follows the advice of the Broker, and indeed goes farther; for he abuſes the houſe, cuſtomers, wife, ſervants, &c. ſo that the ſtranger more anxious to ſave his bones than to carry the news

news to the Broker, makes tne beſt of his way out of the houſe, and perhaps in his hurry forgets to pay his reckoning.

Filled with the idea of the madman, the intended Publican calls upon his ſuppoſed friend, whom he acquaints with the nature of his viſit, and addreſſes him. Your information was true; the man is abſolutely a *maniac*: he has ſo terrified me, that I was happy to get away with a whole ſkin, I ran out of the houſe in ſuch trepidation. Do not mind that ſays the Broker, I know the man, I warrant I will pleaſe him; do you like the houſe? I think I ſhould upon moderate terms, (anſwers the ſtranger) the appointment is made, the buſineſs is ſettled, and the Broker gives the price required in order to receive the five guineas from the goer-out, as per private agreement. The new Publican having thus come in poſſeſſion, begins in a ſhort time to feel a little of the madneſs which formerly attended the preceeding Landlord: for in about three months the quarter's rent becomes due, which added to the expences of houſe-keeping, ſervants' wages, if any be kept, expenditure for coals and candles, to keep the few cuſtomers together, will drain about 50l. out of 150l. then perhaps five applications in a week are made to the Broker for another cuſtomer but to no purpoſe, becauſe he knows that a hundred pounds of the original ſtock yet remains, and untill the whole be nearly expended, it is not his intereſt to find a new cuſtomer for the houſe. I am now I believe, telling almoſt every man's ſtory on his firſt entering into this line of buſineſs.

The firſt ſtep taken by the broker, is to advertiſe the houſe, which he will be ſure to make a charge of at leaſt one guinea for writing, attendance, &c. he confines the application to his own houſe, that he

he may have an opportunity of ſending ſuch as may apply to other houſes, or of appointing a time for a private meeting with a view of finding a freſh dupe. In this kind of enquiry four or five months are ineffectually conſumed: no proper perſon applies till the broker can find a new object, on whom he may practice his artifices.

Having at length found a perſon capable of being impoſed on, he practiſes a new edition of the knaveries above deſcribed in the caſe of the laſt victim to his duplicity.

This ſecond young man having thus the misfortune to fall into ſuch diſhoneſt hands, is put into poſſeſſion of premiſſes that have already proved the ruin of ſo many other perſons; but to his ſorrow, quickly finding the pit into which he has fallen, he endeavours to extricate himſelf; and for that purpoſe has recourſe to the Gentleman Broker who brought him into his difficulties. The honeſt Broker cannot find a cuſtomer till nearly the Publican's laſt guinea is expended. After the adverti ſement, and the other long train of dilatory et caeteras, when the Publican as yet remaining juſt as much as is ſufficient to pay the Broker for his honeſt labours, the latter then accoſts the unfortunate man he has reduced to beggary, and ſays, What will you give me if I find a perſon to take this houſe off your hands? The anſwer is, I will give any money in my power. Then adds the Broker, I will do you juſtice: I think I have a man in view; but for my ſervices I require in this particular inſtance five, ſix, or ſeven guineas. I have morever another propoſition to make; you know that the goods and fixtures coſt you eighty pounds on coming in; yes ſays the man, now if you pleaſe to divide fairly with me, ſhare and ſhare alike whatever ſum I can get from the other man's bro-

ker

ker for the goods and fixtures, over and above what they coſt you, I will endeavour to clear for you thoſe five guineas you are to give me. The ruined Publican wiſhing to diſentangle himſelf by any means, readily aſſents to this propoſition.

Though the buſineſs might be compleated in two or three hours, the Gentleman broker knowing he is to be allowed a guinea per day, is always careful to ſpin it out two or three days; the more days the more guineas, and he is ingenious in finding cauſes of delay. During the courſe of the appraiſement, the broker ſometimes, for the purpoſe of ſcreening his knavery, and ſometimes for the purpoſe of concealing his own groſs ignorance of the value of the goods, uſes a kind of ſecret hieroglyphics, intelligible only to himſelf. The following is a ſpecimen of his curious figures and ſymbols.

1 2 3 4 5 6 7 8 9 10
a e i o u y l m n r

This muſt be a precious rogue indeed, ſays the landlord to himſelf; but it is all for the better, perhaps by exacting more money for the goods than they really are worth, for I paid too dear for them already; he may pay himſelf that infamouſly unreaſonable ſum he wiſhes to charge me for his trouble. The bargain is made, and the next unfortunate dupe is placed in the road to ruin, as well equipped for his journey as if he were mounted on a Buffer or an Eclipſe.

The ſcene between two Brokers, on one of thoſe occaſions, exhibits a moſt curious but turpid iſſue of over-reachings and villanies. Not content with deluding their employers, they frequently, ſuch is their love of roguery, deceive one another. It is no great honour to a broker to do one who is not of the profeſsion; but when Broker meets Broker, then comes the tug of war. By way of commenc-

ing the attack, the selling Broker asks about twice the value of the goods, supposing that his antagonist would be ashamed to offer him what they really are worth. If this first thrust goes home, the selling Broker next endeavours by higgling, &c. to do his opponent, so as to inviegle him into an agreement to take the goods at such a value as may enable the going out Publican to make a handsome compensation for the job.

We will now suppose the buying to be as deep as the selling Broker, and therefore not to be done. In this case when all other methods fail, recourse is had to the golden argument, and a guinea or two is slipped into his hand; but what would be wonderful, would a Broker be found honest enough to resist such reasoning, a third is called in, and among such a congregation of Brokers it is easy to foresee the consequences. The order of the day among such a trio would evidently be, "Do you serve me to-day, I will serve you to-morrow."

The popular indignation is strong against the tricks of petty-fogging Attornies: but what is a petty-fogging Attorney to a petty-fogging Broker? the latter almost always is the more expert of the two in adroitness; he is not it is true, so much noticed, but he does not on that account forfeit his claim to pre-eminent roguery: like the mole his work is the more effectual for being in the dark.

Some idea may be formed of those gentlemen's mode of practices from the following bills.

	£.	s.	d.
Received from the brewer for finding a customer for the Red Lion - -	2	2	0
From the man in the Red Lion to find him a ditto going out - -	5	5	0
His charge for appraisement when coming in, three days attendance - -	3	3	0
Carry over	10	10	0

Brought

	£.	s.	d.
Brought forward	10	10	0
His advertiſing the Red Lion three times and ſundry attendance to let the ſame	2	12	6
The Second Cuſtomer wiſhing to go out.			
To his agreement to find a ſecond cuſtomer for the Red Lion - - -	5	5	0
Three advertiſements and ſundry attendance to let the ſame, to no purpoſe	2	12	6
To half of the 10l. 10s. received for the furniture more than you paid on coming in, as per agreement - - -	5	5	0
To appraiſing him out, and three days attendance - - - - -	3	3	0
	29	8	0

Therefore in about three or four months, the Red or the Black Lion produces, without any riſk in trade 29l. 8s. to the Broker.

But as the Publicans have now aſſembled themſelves, as wiſe men, into a committee to conduct every ſpecies of matter that may be conducive to the welfare of their brother Publicans, I beg leave to ſubmit the before mentioned, in order that thoſe nefarious practices, that is to ſay robberies, ſhould be checked; and that the committee ſhould appoint proper perſons to hear complaints, and puniſh the guilty Broker. &c.

If the young beginner wants to have a public-houſe, let him and a friend apply to a Brewer or Diſtiller, there inform him of his money, and of what kind of a houſe he wants; and as fair men, whoſe intereſt is to find cuſtomers, will give the applicants every information; if the houſe in queſtion is in their own trade they will open their books to inform the parties what trade the houſe has done; and if not in their own trade, will, with pleaſure, ſend one of their coopers or clerks to get the

the trade, rent, &c. with every other particular requiſite for the young beginner, which is the ſafeſt method for the Publican to receive his information, and not from any made up books and receipts that might be made on purpoſe to deceive the ignorant, by either the artful landlord or the cunning broker. But upon a future day I hope to publiſh their method of meeting to ſettle buſineſs when they value the goods: the tricks therein practiſed, and a hiſtory of the trade from its firſt origin, ſhall appear, and alſo the price of all kinds of houſehold furniture, fixtures, &c. ſhall be laid down ſo plain, that every man of common capacity may with eaſe become his own houſe-broker, or, if not, may re-value after them, &c. To ſave the expence of brokers' fees, which are either five or ſix guineas, I would recommend the two Publicans to agree about the price of the goods, allowing a certain ſum for ware and tare, according to the length of time the party has been in poſſeſſion; which, if ſo agreed, would prevent the advantage being taken as before mentioned.

I ſhall conclude this little, but I hope uſeful publication, with declaring my total diſregard of the malevolent oppoſition from the detected houſe broker. It is natural in a ſwindler to fear the officer of juſtice, and to hate the witneſs, by whoſe evidence he is brought to merited puniſhment; it is natural in the broker to hate and dread a work which unviels the enormous turpitude of his conduct. But when the welfare of the public requires a ſevere operation any ſoreneſs the rotten parts of it may feel, ſhould never prevent the ſound from cutting them away. If in this piece the honeſt and induſtrious publican will be ſhielded from the arts and ſnares of a knaviſh Broker, I ſhall utterly deſpiſe the angry declamations of thoſe gentlemen ſmarting under the rod, and diſappointed of their future prey.

The following Letter I circulated, and convened three Meetings at my own Expenee, in order to petition Parliament; and notwithſtanding my having the following opinion ſigned by Mr. Erſkine, *the Counſellor, for the purpoſe, I could not find even one that would take the Chair, ſo much is each Publican in Chains with his Brewer.*

TO THE

Licenced Victuallers,

RESIDING IN

London, Weſtminſter, Borough of Southwark, and places adjacent.

Nov. 26, *Dec.* 5 *and* 13, 1799.

We whoſe Names are hereunto ſubſcribed, having taken into conſideration the conduct of the Porter Brewers, in raiſing the price of a Butt of Beer to five Guineas, and conceiving alſo that we already labour under ſeveral grievances, which are experienced by no other claſs of men in this metropolis, are of opinion,

I. That the payment of the ſum of one Shilling impoſed by the Brewer, upon laying in each Butt of Porter, ought in future to be reſiſted---Becauſe we conceive that every Perſon ought to deliver the goods purchaſed of him, free of all expence.

II. That the ſum of threepence impoſed by Brewers for every Barrel of Amber, and fourpence

for every Barrel of Ale they lay in, ought no longer to be paid; for the foregoing Reaſon.

III. That the ſum of one Shilling for fining each Butt of Beer is alſo an impoſition, and ought not to be allowed---Becauſe all Porter ought to be ſent in to the Publican in ſuch a ſtate as to be fit for Sale.

IV. That regaling the Brewers' ſervants with victuals and drink ought to be diſcontinued, as an abſurd cuſtom; to beſtow no harſher term on it---Becauſe the Servants of the Butcher & Baker might, with the ſame propriety claim the ſame privilege.

V. That a ſubſcription of one Shilling and Sixpence per Butt of Beer, drawn by every Publican for one Month, ſhould be entered into, in order to apply for an act of Parliament for aboliſhing the above Cuſtoms---Cuſtoms which are ſo injurious to Licenſed Victuallers, that we ſcruple not to prononnce, that the ſums levied upon them in theſe three articles alone have occaſioned the ruin of thouſands; the groſs ſum amounting from 25l. to 60l. per annum, according to the draft of beer.

As it is impoſſible for us to ſuperintend and conduct this buſineſs, by collecting ſubſcriptions to carry it into effect, we have authoriſed Mr. Boyle, Vine-ſtreet, Piccadilly, and aſſiſtants, to be employed by him, to collect ſubſcriptions and to give conditional receipts for the ſame. And we have alſo appointed Mr. K---------, Attorney at Law, our Solicitor, to prepare and carry in a Petition to parliament for the above purpoſes. The money collected by Mr. Boyle, to be depoſited in the hands of Mr. Drummond, banker; but if the application to parliament ſhould fail, the ſurplus to be returned, after defraying all the expences that ſhall have been incurred,

In order to point out the Neceſſity for aboliſhing thoſe

thoſe oppreſſive cuſtoms, we beg leave to ſtate the following facts, and humbly ſubmit them to the conſideration of every Licenced Victualler.

	l.	*s.*	*d.*
1ſt. If a perſon ſhall draw twelve Butts a month, the ſaving will amount, per annum, to - - -	7	16	0
2nd. As the Publican loſes by the grounds of his Beer what he gains by the cooper's finings, beſides impoveriſhing his Beer by the preſent mode of fining, his ſaving will amount in this article, to the ſame ſum per annum, viz.	7	16	0
3d. If the Brewer's Servants call twice in a month, the ſavings may be eſtimated at, per annum - - -	2	12	0
4th. That the Brewers ought to allow the ſum of three Shillings for the grounds or bottoms per Butt, as it is well known that three gallons are uſually loſt to the Publican in that article, wich amounts to, per annum - - -	23	8	0
5th. The ſums of fourpence per Barrel paid for Ale, and threepence per Barrel for Amber, which amounts to, per annum	3	10	0
Total Loſs	45	2	0

There is no doubt but the Legiſlature will ſee the propriety of this application for relief; more eſpecially when from the laſt yearly account of Porter brewed in London alone, the Brewers will gain by the preſent riſe, in that article, a ſum almoſt incredible.

From the returns made by twelve Brewers, in one year, up to July, 1799, the number of Barrels brewed is 1,176,152 --- which makes 392,050 Butts.

Profit

	£.	s.	d.
Profit by the preſent riſe, at Fifteen Shillings per Butt, is -	294,038	0	0
One Shilling per Butt for ſending it in, amounts to - - -	19,602	0	0
Bottoms or Grounds at leaſt at two Gallons per Butt, value one Shilling per Gallon, amounts to - -	39,204	0	0
	352,814	0	0

CASE FOR COUNSEL.

A. a Porter Brewer, ſerves *B.* a Publican with Beer, and beſides charging him Five Guineas payable per Butt, when ſold, demands one Shilling per Butt for laying in the Beer into *B*'s. cellar, and another Shilling for fining each Butt; which fining means rendering it fit for ſale. Independent of theſe charges, which are deemed impoſitions. *A*'s Servants claim it as a right that the Publican ſhall ſupply them with victuals and a pot of Beer each every time they put any Beer into *B*'s cellar. Theſe three demands being ſubmitted to ever ſince the beginning of the reign of George the Firſt.

Quere. Can *B.* legally reſiſt the payment of the two Shillings per Butt; and be juſtified in refuſing to regale *A*'s Servants, though theſe have been ſanctioned by cuſtom.

Anſ. *Since for a great length of time one ſhilling per butt, and one ſhilling for fining, has been paid to the Brewer, ſuch payments amount to complete evidence of conſent, on the part of the Publican, to pay theſe prices for the Beer already delivered; but*

but he may enter into a new contract, and refuſe to be ſerved, any longer at ſuch prices; and in the ſame manner may refuſe to ſupply the Brewers' ſervants with proviſions or liquor: for the cuſtom is not binding, unleſs as it is evidence of paſt conſent.

2nd. As many Publicans are Tenants to Brewers, does the act of renting houſes of them, where the above uſage has prevailed, oblige them to comply with the above cuſtom?

3d. *Quere.* As the Brewers have raiſed their Porter fifteen Shilling per Butt, are you of opinion that Parliament would grant relief to the Publicans upon their petioning to have the above impoſition aboliſhed?

4th. Have the Publicans a right to enter into a ſubſcription for defraying the expence of procuring ſuch an act?

Anſ. *Where Brewers are the owners of Public Houſes their rights muſt of courſe depend upon the different agreements.*

It is impoſſible for me to give any opinion as to what Parliament may be expected to do upon any petition of the Publicans, reſpecting the price of Porter, or reſpecting any other grievance they may complain of: but they have an undoubted right to Petition, and may legally raiſe a ſubſcription to Petition amongſt themſelves to defray the expences of it.

Serjeant's Inn,
December 5, 1799.

J. Erſkine.

REGULATIONS

REGULATIONS

OF

SOLDIERS QUARTERED.

By an act paſſed 25th day of March, 1800, cap. 27. it is ordered that in caſe any perſon ſhall find himſelf aggrieved, in that ſuch conſtable, tithingman, or headborough, chief officer, or magiſtrate, (ſuch chief officer or magiſtrate not being a juſtice of the peace) has quartered or billetted in his houſe a greater number of ſoldiers than he ought to bear in proportion to his neighbours, and ſhall complain thereof to one or more juſtices of the peace of the diviſion, city, or liberty, where ſuch ſoldiers are quartered; or in caſe ſuch chief officer or magiſtrate ſhall be a juſtice of the peace, then on complaint made to two or more juſtices of the peace, of ſuch diviſion, city, or liberty, ſuch juſtices reſpectively ſhall have, and have hereby a power to relieve ſuch perſon, by ordering ſuch and ſo many of the ſoldiers to be removed and quartered upon ſuch other perſon or perſons as they ſhall ſee cauſe; and ſuch other perſon or perſons ſhall be obliged to receive ſuch ſoldiers accordingly.

No juſtice having any military office, to be concerned in billetting his ſoldiers.

The High Conſtables, Headboroughs, and Tythingmen, are authoriſed to billet the ſoldiers in Weſtminſter, &c.

Petty conſtables, &c. can quarter ſoldiers in their reſpective diviſions.

The conſtables in Weſtminſter muſt deliver liſts upon

upon oath, at every quarter ſeſſions, of every perſon obliged to receive ſoldiers; and ſuch liſts the clerk of the peace muſt ſhew to any houſe-keeper, without any fee; copies of the ſame may be had at two-pence a ſheet of one hundred and fifty words.

Officers, men and horſes belonging to the horſe or dragoons, are to be quartered, &c.

Dragoons, &c. quartered on perſons who have no ſtables, may be removed to thoſe who have ſtables.

Dragoons, and their horſes are to be billetted in the ſame houſes.

Commanding officers may exchange any men or horſes quartered in any town or place, with another man or horſe quartered in the ſame place, for the benefit of the ſervice.

Any juſtice of the peace may order conſtables to give an account of the number of ſoldiers quartered.

If innholders furniſh the men quartered on them with candles, vinegar, and ſalt gratis, (except when on a march,) by giving the ſoldier the uſe of fire and other utenſils, for dreſſing and eating their meat, ſuch ſoldiers ſhall provide their victuals and ſmall beer.

Officers muſt give notice to inn-keepers of ſubſiſtence-money in their hands; which ſhall be within four days at the fartheſt after the receipt of the ſame, as aforeſaid; and the ſaid inn-keepers and others, ſhall then and there acquaint ſuch officer or officers with the accounts or debts (if any ſhall be) between them and the officers and ſoldiers ſo quartered in their reſpective Houſes; which accounts the ſaid officer or officers is or are hereby required to accept of, and immediately pay the ſame, before any part of the ſaid pay or ſubſiſtence be diſtributed either to the officers or ſoldiers: provided

vided the ſaid accounts exceed not, for a commiſſioned officer of horſe, being under the degree of a captain, for ſuch officer's diet and ſmall beer, per day two ſhillings: nor for one commiſſioned officer of dragoons, being under the degree of a captain, for ſuch officer's diet and ſmall beer, per day, one ſhilling; nor for one commiſſioned officer of foot, under the degrer of a captain, for ſuch officer's diet and ſmall beer per day, one ſhilling; and if ſuch officer ſhall have a horſe, or horſes; for each for their hay and ſtraw, per day ſixpence; nor for one light horſeman's diet and ſmall beer, per day, ſeven-pence; and hay and ſtraw for his horſe, per day, ſixpence; nor for one dragoon's diet and ſmall beer, per day, ſeven-pence; and hay and ſtraw for his horſe, per day, ſixpence: nor for one foot ſoldier's diet and ſmall beer, per day five-pence; and if any officer or officers as aforeſaid ſhall not give notice as aforeſaid, and ſhall not immediately, upon producing ſuch account ſtated, ſatisfy content and pay the ſame upon proof thereof ſhall be declared caſhiered.

No wives or children may be quartered in any houſe againſt the conſent of the landlord.

An Abſtract of another Act for increaſing the Rates of Subſiſtence to Innkeepers and others on quartering Soldiers, paſſed in England, Wales, and the Town of Berwick upon Tweed.

[16*th May* 1800.]

For the better payment of innholders and others on whom non-commiſſioned officers and private Soldiers are quartered and billeted, who ſhall be furniſhed with diet and ſmall beer at their quarters;

ters; and an option is given to ſuch Innholders and others, to furniſh certain articles gratis, in lieu of diet and ſmall beer at the rates preſcribed: and whereas the occaſion of marching and quartering troops has encreaſed, and may continue, and the rules preſcribed for furniſhing ſoldiers with neceſſaries from the high price of proviſions, inadequate and are productive of diſtreſs to ſuch innholders and others.

It is enacted by this act, that every non-commiſſioned officer, and private ſoldier who ſhall be furniſhed with diet and ſmall beer, within the aforeſaid part of Great Britain, and for articles which have been furniſhed gratis in lieu thereof, one halfpenny per day to be allowed to the innholders or other perſons on whom ſuch non-commiſſioned officers or private ſoldiers ſhall be quartered and billetted by virtue of the ſaid act, they ſhall pay and allow for the ſame one ſhilling and fourpence per day, and that the accounts of the ſame ſhall be rendered, and payment thereof made, in like manner as is directed in the ſaid act now in force touching the former rates of ſeven-pence per day, for the cavalry, and five-pence per day, for the infantry; making for infantry one ſhilling and four-pence per day, and for cavalry per day one ſhilling and two-pence for Hay and Straw, and one ſhilling and four-pence for diet ſo furniſhed by each Publican, &c.

It is enacted, that all non-commiſſioned officers and ſoldiers ſhall be entitled to receive their diet and ſmall beer from the innholders or other perſons on whom they may be billetted, while on the march, as alſo on and for the day of their arrival at the place of their final deſtination, and on the

two ſubſequent days, unleſs ether of the two ſubſequeht days ſhall be a market day in and for the town or place where ſuch officers or ſoldiers ſhall be billeted, or within the diſtance of two miles thereof, in which caſe it ſhall and may be lawful for the innholder, or other perſon, to diſcontinue on and from ſuch market day the ſupply of diet and ſmall beer, and to furniſh in lieu thereof the articles bed, ſalt, vinegar, and candles.

Perſons paying money to non-commiſſioned officers or ſoldiers on a march in lieu of furniſhing diet and ſmall beer, liable to be fined and puniſhed.

When halted on a march, non commiſsioned officers and ſoldiers are entitled to diet and ſmall beer from the perſons ſo quartered as after arriving at their deſtination.

And if ſuch halting be only for a day after arrival, and that be a market-day, their diet and ſmall beer is not to be diſcontinued, but to be continued on ſaid market-day.

All non-commiſsioned officers and private men employed in recruiting, and the recruits by them raiſed, ſhall, while on the march, and for two days after the day of their arrival at any recruiting ſtation, be entitled to the ſame benefits as are herein before provided in regard to troops upon the march; but no recruit on their recruiting ſtation, ſhall be entitled to be ſupplied with diet and ſmall beer at the rate herein before preſcribed, except at the option of the perſon on whom he ſhall be quartered: Provided alſo nevertheleſs, that in caſe any ſuch recruiting party, with the recruits by them raiſed, ſhall remove from their ſtation, and after a time ſhall return to the ſame place, they and the recruits

recruits by them raiſed, ſo returning, ſhall not be again entitled to the ſupply of diet and ſmall beer for ſuch two days as aforeſaid, unleſs the period between the time of their removal from ſuch place, and their return thereto, ſhall have exceeded twenty-eight days.

The aforeſaid act is to be in full force from the eighteenth of May laſt, until the twenty-fifth day of March, 1801, or until repealed by ſome future act.

FINIS.

(Printed by P. Boyle, Vine-ſtreet, Piccadilly)

It is univerſally known however plain the Inſtructions and Receipts are given or laid down, for the inſtruction of the Public, in any publication, however ſimple the theory may be, it is ſubject to lead the unſkilful into error, and that practice alone is the only criterion or ſtandard of perfection, P. Boyle, will at a trifling expence, (any Saturday) at his own houſe, Vine-ſtreet, Piccadilly, from Eleven o'Clock till Three, by giving twenty-four hours notice, in writing, (poſt-paid) will undertake to inſtruct any Publican how to make up his own Compounds, and Gauge all his own Caſks, alſo make the ſaid Publican a perfect maſter of the Book, *firſt the ſaid Publican producing his Porter Licence*, in order to prevent any perſon attending to gain inſtructions, who are not real Publicans.

Any ſuch Publican who cannot attend on the above mentioned day, Boyle will, on giving him three days notice, wait upon them at their own houſes, provided it be in the metropolis.

England. – Board of Trade

REPORT

OF

The Lords of the Committee of Council appointed for the Conſideration of all Matters relating to Trade and Foreign Plantations;

SUBMITTING TO HIS MAJESTY'S CONSIDERATION

The EVIDENCE and INFORMATION they have collected in conſequence of his MAJESTY's Order in Council, dated the 11th of February 1788, concerning the preſent State of the Trade to AFRICA, and particularly the Trade in SLAVES; and concerning the Effects and Conſequences of this Trade, as well in AFRICA and the WEST INDIES, as to the general Commerce of this Kingdom.

1789.